

Spinach Risotto	
Ingredients	Instructions
<ul style="list-style-type: none"><li>• 1 ½ cups Arborio rice (substitute for sushi rice, or any type may be used)</li><li>• 1 onion, finely diced</li><li>• 3 garlic cloves, finely diced</li><li>• 8 cups vegetable (or chicken broth)</li><li>• 2 ½ cups spinach, roughly chopped</li><li>• 1 cup dry white wine</li><li>• 2 tbsp olive oil (or butter)</li><li>• 1 cup parmesan, grated</li><li>• Salt, to taste</li></ul>	<ol style="list-style-type: none"><li>1. <b>Simmer Broth:</b> In a pot bring broth to a simmer and keep warm over low heat.</li><li>2. <b>Sauté:</b> In a large skillet, heat olive oil over medium heat. Sauté onions and garlic until onions are soft and translucent.</li><li>3. <b>Toast Rice:</b> Add rice and stir until slightly toasted, (about 1–2 minutes).</li><li>4. <b>Deglaze:</b> Pour in wine and stir until fully absorbed.</li><li>5. <b>Add Broth:</b> Begin adding warm broth one ladle at a time, stirring frequently and allowing each addition to be absorbed before adding the next. Continue cooking until rice is tender, and risotto is smooth and creamy, (about 25-30 minutes).</li><li>6. <b>Incorporate Spinach:</b> Reduce heat to low, stir in spinach and cook until wilted, (about 5-8 minutes). Stir in parmesan, taste and adjust seasoning as desired.</li><li>7. <b>Serve:</b> Serve while hot and creamy.</li></ol>