



Risotto with Spinach

Source: William Sonoma

Serving Size: 4

Prep Time: ~30 minutes

Cooking Time: ~ 60 minutes



Shredded spinach gives this risotto a lovely green hue. Other greens can make a delicious substitute; try Swiss chard, mustard greens or turnip greens. To give the risotto a more even green color, after sautéing the spinach or other greens, puree them with 1/4 cup vegetable stock in a food processor or blender.

Directions

1. In a small saucepan over medium heat, bring the stock to a simmer and maintain over low heat.
2. In a large, heavy saucepan over medium heat, warm the olive oil.
3. Add the onion and sauté until softened, about *4 minutes*.
4. Add the spinach, reduce the heat to low, cover and cook until tender, about *5 minutes*.
5. Using a slotted spoon, transfer the spinach mixture to a bowl and set aside.
6. Add the rice to the pan and stir until well coated with the oil and translucent with a white dot in the center, about *3 minutes*.
7. Add the wine and stir until absorbed.
8. Add the stock *a ladleful at a time*, stirring frequently after each addition.
9. Wait until the stock is almost completely absorbed before adding more.
10. Reserve 1/4 cup stock to add at the end.
11. When the rice is almost tender to the bite but slightly firm in the center and looks creamy, after about *18 minutes*, add the spinach mixture to the pan and add a ladleful of stock.
12. Cook, stirring occasionally, until the spinach mixture is heated through and the rice is al dente, *2 to 3 minutes*.
13. Remove from the heat, and stir in the butter, cheese and the reserved 1/4 cup stock.
14. Season with nutmeg, salt and pepper.

Ingredient List

- 6 cups vegetable stock
- 3 Tbs. extra-virgin olive oil
- 1/3 cup finely chopped yellow onion
- 3/4 lb. spinach, stemmed and thinly sliced crosswise
- 2 cups Arborio or Carnaroli rice
- 2/3 cup dry white wine
- 2 Tbs. unsalted butter
- 2 Tbs. freshly grated Parmigiano-Reggiano cheese
- Freshly grated nutmeg, to taste
- Salt and freshly ground pepper, to taste
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