



Spring Garden Risotto

A vegetarian rich creamy rice with spring peas and asparagus

- 1 bunch spring green onions
- 2 Tablespoons olive oil, divided
- 1 cloves garlic, minced
- 1-1/2 cups dry arborio rice
- 1/2 cup white wine
- 1/2 teaspoon dried tarragon
- 5 to 6 cup vegetable broth or stock
- 2 cups fresh baby spinach, sliced, chopped
- 1-1/4 cup frozen baby peas, thawed
- 1/3 cup grated or shredded Parmesan cheese or as desired
- Salt and ground black pepper to taste
- Serve with 1/4 lb. baby asparagus, trimmed; tender cooked

Prepare Onions: Mince the green and white parts of onions separately.

Sauté Ingredients: Place oil in large saucepan, sauté white onions and garlic for coat; stir in rice; toss to coat. Add wine and tarragon; cook until absorbed about 2 to 3 minutes.

Cook Rice to Creamy Texture: Add about 1 cup broth over rice; cook on low heat until it's almost absorbed, stir often; continue adding 1 cup broth at a time until rice is creamy and tender about 25 minutes.

Add Vegetables and Seasoning: Fold in spinach and peas. Add cheese and season with salt and ground black pepper to taste. Serves: 4 to 6

About the Recipe: Celebrate! Spring is coming. Mix up a pot of Italian risotto with vegetable broth until rich, creamy consistency. Stir in some spring onions and baby peas. Add a touch of Parmesan cheese and fresh tender asparagus.