

Chicken Risotto

Ingredients:

4 T. butter
1 medium-sized yellow onion, chopped
1 clove garlic, minced
1 large stalk celery, chopped
1 cup uncooked Arborio rice
1 cup cooked chicken, shredded
2 cups chicken broth
1/2 tsp. salt
1/4 tsp. black pepper
1/8 tsp. dried rosemary
1 c. frozen baby peas, thawed
3/4 c. grated Parmesan cheese

Directions:

Using a large pot or Dutch oven, melt the butter over moderately high heat. Add the onion, garlic, and celery, and cook, uncovered, for 3 minutes.

Add the rice and chicken and cook for another 2 minutes. Add the chicken broth, salt, pepper, and rosemary, and bring to a boil. Cover and cook on low heat for 30 minutes or until the rice is completely cooked.

Stir in the peas and cheese and cook for 5 more minutes.

Serves 4.