

Simple Oven-Baked Risotto—By Allison Fishman

Makes 4 servings

Active Prep-time: 15 minutes

Total time: 35 minutes

We' ve made classic risotto simple, with a variety of tasty ingredient options the whole family will enjoy. Have you been told that risotto can take a half hour of continual stirring on the stovetop? We' ll put this myth to bed, and make risotto a delicious staple in your household. No need to save this creamy, Italian rice delight for special occasions when you can easily bake it in the oven.

INGREDIENTS

2 tablespoons butter

1 small onion (3/4 cup), chopped

1 1/2 cups Arborio rice*

1/2 teaspoon dried thyme

1 teaspoon chicken bouillon (2 cubes or packets), dissolved

1 tablespoon lemon juice

1/3 cup chopped parsley

1/3 cup shredded Parmesan cheese, plus more to serve

INSTRUCTIONS

1. Preheat oven to 400°F.
2. In a medium ovenproof saucepan, melt butter over medium heat. Add onions, and cook until softened, about 3 minutes. Add rice and thyme, and stir to coat rice with butter.
3. Add lemon juice; raise heat to medium-high and cook stirring until the rice absorbs the lemon juice. Add bouillon liquid, and bring to a simmer, about 2 minutes.
4. Place pot in oven, uncovered, and cook until the bouillon is absorbed and rice is cooked, about 18 minutes. Remove pot from oven and return to stovetop. Stir in parsley and Parmesan.
5. Add more warm water, as needed, to create an oatmeal-like consistency. Serve immediately.

***Tip:** Arborio is rounded, medium-grained Italian rice that is traditionally used for risotto because it is firm and creamy when cooked. You should be able to find it in the regular rice section of your local grocery store or in the international foods aisle.