

Lemon Risotto

Servings: 6

Source: Bon Appetit Oct. 2010

Ingredients

- 1 12-oz package cherry tomatoes
- 3 tbsp. olive oil, divided
- 5 cups (about) low-salt chicken broth
- 2 tbsp. butter, divided
- ½ (about 1 c.) medium white onion, finely chopped
- 2 cups arborio rice
- 2 garlic cloves, chopped
- 1 cup dry white wine
- 2 cups loosely packed baby arugula
- ½ cup finely grated Parmesan cheese
- ½ tsp. finely grated lemon peel
- 1½ tbsp. fresh lemon juice
- 2 tsp. chopped fresh Italian parsley
- 1½ tsp. chopped fresh thyme
- 1 tsp. chopped fresh rosemary

Method

Preheat oven to 350 degrees. Place tomatoes on rimmed baking sheet. Drizzle with 1 tbsp oil; sprinkle with salt and pepper. Toss to coat. Roast until skins begin to wrinkle, about 12 minutes. Set aside.

Pour 5 cups broth into small saucepan; bring to simmer. Cover and keep warm.

Melt 1 tbsp butter with 2 tbsp oil over medium heat in large saucepan. Add onion; saute until translucent, about 4 minutes. Add rice and garlic; sprinkle with salt and pepper. Stir 2 minutes.

Add wine; stir until almost all liquid is absorbed, about 3 minutes. Stir in 1 cup broth. Cook until almost all liquid is absorbed, stirring frequently and adjusting heat if necessary to maintain gentle simmer, about 5 minutes.

Continue to add broth by cupfuls, stirring often, until rice is tender, about 25 minutes total. Remove from heat. Stir in 1 tbsp butter and all remaining ingredients. Fold in tomatoes. Season with salt and pepper.