

Risotto alla Milanese

Nothing goes better with rich ossobuco like creamy risotto alla Milanese. Traditional Risotto alla Milanese has bone marrow which provides a depth of flavor to the dish. If bone marrow isn't easily accessible, you can prepare this variation any weeknight.

PREP TIME: 10 minutes **TOTAL TIME:** 45 minutes **SERVINGS:** 4-6

INGREDIENTS

- 2 cups **ShopRite Trading Company** Arborio rice
- 4 cups **ShopRite** chicken stock, heated
- 2 cups white wine
- 1 white onion, diced
- 2 Tablespoons **ShopRite** butter
- Large pinch saffron
- **Colavita** Extra Virgin Olive Oil

DIRECTIONS

1. Heat the chicken stock in a small pot over medium heat. When the stock is hot, add saffron and the stock should turn bright yellow.
2. Coat a large saucepan with olive oil over medium heat. Add onions, salt and cook until translucent. Turn the heat up to medium high and add the rice. Cook for 3 to 4 minutes, you may hear the rice start to crackle.
3. Add wine to the pan, stirring the rice constantly. Add a ladle of saffron chicken stock to the rice, the stock should be enough to just cover the rice, while stirring constantly. As the liquid gets absorbed into the rice and reduces, add another ladle of chicken stock, while stirring. Repeat this process until rice is creamy and cooked to perfection.

Nutrition Information (1 serving): Calories 260, Total Fat 13.5 grams, Saturated Fat 4 grams, Cholesterol 12.5 milligrams, Sodium 354 milligrams, Carbohydrates 29 grams, Sugar 1.5 grams, Fiber 3 grams, Protein 4 grams