

Spring Vegetable Risotto

prep: 40 minutes cook: 1 hour cool: none

5 cups chicken broth
8 tablespoons (1 stick)
unsalted butter
1 leek (white part only), thinly
sliced
16 ounces assorted
mushrooms, such as
button, shiitake, or
portobello, sliced
2 teaspoons kosher salt
½ teaspoon freshly ground
black pepper
2 garlic cloves, minced
2 cups Arborio rice
½ cup dry white wine
1 cup trimmed and quartered
radishes
2 ounces Parmesan cheese,
grated (about ½ cup)
¼ cup heavy cream
1 tablespoon grated lemon
zest
2 tablespoons fresh lemon
juice
1 cup frozen peas, thawed
2 cups fresh spinach
1 teaspoon fresh thyme leaves
2 tablespoons minced chives

1. In a medium saucepan, bring the chicken broth to a simmer over medium-high heat. Reduce the heat to low and set aside to keep warm.
2. In a large soup pot or Dutch oven, melt 3 tablespoons of the butter over medium-high heat. Add the leek and mushrooms and sprinkle with the salt and pepper. Sauté, stirring occasionally, until the mushrooms are golden brown and the leeks are soft, 8 to 10 minutes. Add the garlic and stir until softened and fragrant, about 1 minute.
3. Add the rice and stir constantly until the rice begins to turn translucent and starts to develop a nutty scent, 2 to 3 minutes. Add the wine and stir until the rice has soaked up all the liquid and any browned bits on the bottom of the pan have been released. Reduce the heat to medium. Carefully ladle 1 cup of the warm chicken broth into the rice mixture, stirring constantly until the rice soaks up all the liquid. Repeat by adding 1 cup of broth at a time and stirring until absorbed. The risotto will thicken as the starch is released.
4. Meanwhile, in a small skillet, melt 3 tablespoons of the butter over medium heat and add the radishes. Cook, stirring occasionally, until the edges are golden brown, 4 to 5 minutes. Remove from the heat.
5. When all the liquid has been absorbed into the rice mixture and it is creamy and thick, add the Parmesan, cream, ½ tablespoon of the lemon zest, the lemon juice, peas, and spinach. Stir to combine until the spinach is wilted. Add the thyme, 1 tablespoon of the chives, the radishes, and the remaining 2 tablespoons butter, stirring until the butter is melted and absorbed.
6. Garnish with the remaining 1 tablespoon chives and ½ tablespoon lemon zest. Serve warm as a main dish or as a side.
7. Store in an airtight container in the refrigerator for up to 1 day. Reheat in the microwave.

Makes 6 servings