

## Tuna Risotto

**Prep:** 15 mins

**Cook:** 25 mins

**Total:** 40 mins

**Servings:** 4 to 6 servings

### Ingredients

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- 2 tablespoons olive oil
- 1 1/2 cups Arborio rice, or long-grain white rice
- 2 cloves garlic, minced
- 3/4 cup dry white wine
- 1/4 teaspoon freshly ground black pepper
- 4 cups chicken broth
- 1 tablespoon freshly squeezed lemon juice
- 2 cups shredded fresh spinach
- 1/2 teaspoon grated lemon peel
- 1 (12-ounce) can solid white tuna, drained
- 1 tablespoon unsalted butter
- 3/4 cup grated Parmesan cheese

### Steps to Make It

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- 01 Heat oil in a large skillet and add rice and garlic. Cook and stir for 2 to 3 minutes until rice is coated with oil and starts to turn a bit golden in spots.
- 02 Add wine, pepper, and 1 cup chicken broth to the skillet. Bring to a boil, then reduce heat to medium and cook mixture for 8 to 10 minutes, stirring frequently, until liquid is absorbed.
- 03 Add about 1/2 cup of the remaining broth, stirring the rice until liquid is absorbed.
- 04 Continue until the rice is tender, and the risotto is the consistency you want.
- 05 Add lemon juice, spinach, lemon peel, and tuna. Cook and stir gently until spinach is wilted.
- 06 Stir in butter until melted along with 1/2 cup cheese. Sprinkle with remaining cheese and serve.

### Recipe Variation

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- Replace the white wine with more chicken broth.