

## Pea and Mint Risotto

**Serves:** 2

**Prep time:** 5 minutes

**Cook time:** 60 minutes



2 serves per portion

### Ingredients

- ¼ cup extra virgin olive oil
- 1 brown shallot onion, finely chopped
- 2 cloves garlic, finely sliced
- 1 cup risotto or arborio rice
- 1 L chicken stock, hot
- 1 cup frozen peas
- ¼ cup mint leaves, chopped
- cracked black pepper
- 2 tablespoons parmesan cheese, grated

### Method

HEAT oil in large pan then add onion and cook until translucent. Add garlic and heat through.  
ADD rice and stir until each grain is coated in the oily onion mixture.  
SLOWLY add the stock, about 100ml at a time, stirring until absorbed by rice before adding more. Repeat until you have added in all of the stock.  
ADD peas and heat through until tender then add mint leaves and stir.  
SERVE with cracked black pepper and parmesan cheese on top.



Everyday Food

*Recipe courtesy of the Country Kitchens team*