



Green, Greener, Greeniest Risotto

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup risotto or long grain rice
2 cups veggie stock
1 cup white wine, water or grape juice
1 small onion, chopped
Large handful of spinach, chopped
4 tbsp frozen peas
2 spring onions, chopped
Dash of ground nutmeg
Bit of garlic
Small knob of butter
Bit of goat's or feta cheese to crumble on top (optional)

Instructions

1. Heat the butter and garlic gently in a deep saucepan.
2. Add the onions and fry for a couple of minutes.
3. Stir in the dry rice until mixed well, then pour in the wine.
4. Once this has absorbed, gradually add in the veggie stock, stirring occasionally, bringing to the boil.
5. Cover with a lid and leave to simmer for 15 minutes.
6. Add the spinach, followed by the peas, spring onions and nutmeg. You can stir it all in or just leave to steam on top.
7. Once all the liquid has been absorbed, mix everything well and dish up, sprinkling or mixing in some goat's cheese if you fancy it.