



# Green Bean Risotto

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 lb. fresh green beans  
3 tbs butter/olive oil  
1/2 cup chopped onion  
1 cup uncooked arborio rice  
1/2 cup dry white wine  
3  $\frac{1}{2}$  – 4 cup vegetable stock  
1/2 cup freshly grated Parmesan cheese  
a pinch of nutmeg  
2 green onions  
Salt and pepper to taste

## Instructions

This truly is a labor of love. It's worth the work.

To begin, heat veggie stock in a saucepan over medium-low heat. You do not want it to be boiling, just hot.

Then, trim the beans and cut them into 1 inch pieces. Bring a medium saucepan of salted water to a boil. Blanch the beans for about 5 minutes. Shock the beans in cold water and drain. Set them aside.

In a 3 or 4 quart saucepan, heat the butter/olive oil on medium heat. Add the onion and cook for about 5 minutes until translucent. Add the rice and cook for 2 minutes more, stirring frequently.

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Slowly add the wine, stirring constantly. Once the wine is just about absorbed, add 1/2 cup of stock to the rice.

Continue to stir until the liquid is almost completely absorbed, adding more stock in 1/2 cup increments. Stir constantly to prevent the rice from sticking to the bottom of the pan. Continue this, adding a little bit of broth at a time, cooking and stirring until it is absorbed, until the rice is tender, but still has a bit of firmness for about 15-20 minutes.

Add in the green beans, green onion, nutmeg, salt, and pepper.

Garnish with Parmesan cheese and serve immediately.