

SPRINGTIME SPINACH RISOTTO

(inspired by Martha Stewart)

3 cups chicken broth
2 cups water
2 tablespoons olive oil
1 shallot, finely chopped
salt and ground pepper
1 cup Arborio rice
1/2 cup dry white wine
10 ounces of spinach, finely chopped
8 ounces frozen carrots and peas, thawed
1 tablespoon butter

Combine chicken broth and water in a saucepan, bring to a boil and keep at a low simmer (you may not need to use the full amount of liquid). In a medium saucepan, preferably wide and with round edges, heat the olive oil and add the minced shallot. Season with salt and pepper, cook until soft and translucent. Add the rice, and cook until it starts to get a little color, about 4 minutes, stirring constantly so the grains don't stick to the bottom of the pan and burn. Add wine; cook, stirring, until absorbed, about 2 minutes. Add 2 big ladles of hot chicken broth, and cook until absorbed, stirring occasionally. Continue adding broth mixture, 1 cup at a time, waiting for liquid to be absorbed before adding more, stirring occasionally, until rice is just tender and creamy with a little liquid remaining in the pan, about 25 minutes. Stir in the spinach, peas, carrots, and finish with the butter. Adjust seasoning if needed.