

Published August 5th, 2009

Mikaela's Artichoke Risotto

By Susie Iventosch



Photo Susie Iventosch

little bit, and add broth, one soup ladle at a time, stirring into rice, but then leaving alone until absorbed. Then add another ladle of broth, continuing the process until all broth is used. At the very end, stir artichoke hearts and cheese into rice mixture. Serve hot as a side dish, which Mikaela does, or as a main dish, as I did!

Mikaela's Artichoke Risotto

(Serves 6 as a side dish, or 4 as a main dish)

INGREDIENTS

2-3 tablespoons olive oil

2-3 shallots, minced

1-2 cloves garlic, minced

1 can (15-ounce) artichoke hearts, drained and finely chopped

1 cup Arborio rice

1/4 cup white wine

1/8-1/4 cup Asiago cheese, grated

3 1/4 cups chicken broth

DIRECTIONS

Heat olive oil in pot over medium -high heat and cook shallots until translucent, but not browned. Add garlic and sautee just until fragrant. Then add risotto and cook for about one minute. Add wine, and continue to cook, stirring all the while, until liquid is evaporated. Reduce heat just a

Reach the reporter at: suziven@gmail.com

Copyright © Lamorinda Weekly, Moraga CA