

## **VEGETABLE RISOTTO**

### **From Giuseppe's Italian Cafe**

#### **Ingredients:**

1/2 cup each zucchini, yellow squash, fresh tomato, diced

1/2 cup fresh white or yellow corn, cut from cob

2 oz. Extra virgin olive oil

4 cups prepared risotto (hot) (see recipe below)

1/2 cup vegetable or chicken stock (hot)

1/3 cup freshly grated parmesan cheese

#### **Instructions:**

Sauté vegetables in olive oil in large nonstick skillet over medium heat 3-5 minutes. Add hot risotto to vegetables sauté stirring constantly until thoroughly combined. Add stock a little at a time until rice is al dente and risotto is creamy. Add cheese, stir to combine. Serve immediately.

## **RISOTTO**

### **From Giuseppe's Italian Cafe**

#### **Ingredients:**

1 medium onion, diced

2 Tbsp extra virgin olive oil

4 Tbsp butter

4 cups vegetable, chicken or beef stock

1 1/2 cups Arborio rice

#### **Instructions:**

Sauté the onion in oil and butter in medium size sauce pan until golden brown. Add rice and stir with wooden spoon over medium heat until rice is thoroughly coated. Add just enough stock to cover rice, simmer, stirring frequently. As rice absorbs the stock add remainder 1/2 cup at a time stirring and letting stock be absorbed until rice is creamy and stock is gone, about 18 minutes.