

Roasted Garlic Citrus Risotto

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

- 1 onion, finely chopped
- 1 1/2 cup Arborio rice
- 32-50 oz. low sodium chicken stock
- 1/2 cup parmesan cheese
- 3 lemons, zested and juiced
- Kosher salt
- Ground pepper
- Entire bulb of roasted garlic
- 4 Tbsp. unsalted butter

Instructions

1. On the stovetop, warm a Dutch oven or in a pot over medium heat.
2. Finely chop one onion
3. In the pot, add 1 Tbsp. of olive oil and the onion, sauté the onion for 5 minutes until it is translucent
4. Add 1 1/2 cups of Arborio rice
5. Stir the rice with the onions for 3-4 minutes, allowing the rice to get warm and toasted. This recipe will take 45-60 minutes total, and you must stir the entire time. Grab a stool and a glass of wine and play some tunes to kill the time.
6. Once the rice has toasted slightly, you'll start to add the chicken stock 1/2 a cup at a time. Each time you add stock, continue to stir until the rice has absorbed all of the liquid you have added.
7. Once the liquid is absorbed you had another 1/2 cup.
8. For every 2 cups of liquid added to the rice, add a generous pinch of Kosher salt and 1/4 teaspoon of ground pepper. The goal is to season as you go.
9. Continue this process for 45-60 minutes, or until you are able to take a bite of the rice and it has the slightest bite left to it (barely al dente).
10. At this point, your risotto is thick and creamy. Turn off the heat.
11. Add the parmesan cheese, lemon juice and zest, roasted garlic and unsalted butter
12. Stir to combine and serve immediately. Enjoy!

