



# FUSTINI'S<sup>®</sup>

## Chicken Soup Risotto

### Ingredients

- 64 ounces chicken broth
- 3 tablespoons [Fustini's Gremolata olive oil](#)
- 1 sweet onion, diced
- 3 garlic cloves, minced
- kosher salt and pepper
- 1 ½ cups arborio rice
- ■ cup diced carrots
- ½ cup diced celery
- 2 tablespoons [Fustini's Thyme balsamic](#)
- 3 tablespoons white wine
- 2 chicken breasts, cooked and chopped
- ½ cup freshly grated Parmesan cheese, plus extra for sprinkling
- ■ cup chopped fresh parsley, plus extra for sprinkling
- 1 tablespoon freshly squeezed lemon juice

### Sharon's Hint

Stir in wild rice for a more sophisticated-looking dish. Adapted from [howsweeteats.com](http://howsweeteats.com)

## Directions

### Step 1.

Pour the chicken broth in a saucepan and cover. Heat over low heat until the broth is warm. Add the olive oil to a large pot or Dutch oven. Add the onions and garlic with a big pinch of salt and pepper. Stir in the rice. Cook, stirring often, until the rice is translucent and toasty, about 5 minutes. Once the rice is translucent, stir in the carrots and celery. Cook for 2 minutes. Add balsamic and wine and stir until absorbed.

### Step 2.

Add 1 ½ cups of the warm stock, stirring continuously, until the stock is absorbed. Repeat again with another cup of stock, stirring until absorbed. Repeat this process with another 3 to 4 cups of the stock, until the rice is creamy and al dente. You want it to appear “hydrated” – and want there to be some liquid left in the risotto when serving. This process should take about 15 to 20 minutes.

### Step 3.

Stir in the cooked chicken and parmesan cheese. Stir in the fresh parsley and lemon juice. Taste the risotto and add more salt and pepper if needed. Serve the risotto immediately. Sprinkle with extra parmesan and parsley for serving!