



Risotto with Roasted Chicken, Broccoli and Caramelized Onion

Ingredients

- 2 cups arborio rice
- 4 tablespoons [Fustini's Pesto olive oil](#), plus more for garnish
- 2 tablespoons [Fustini's Medium SELECT olive oil](#)
- 1/2 cup white wine
- 4-6 cup chicken broth (simmering)
- 1 onion, diced
- 2-3 tablespoons [Fustini's Herbs of Naples balsamic vinegar](#)
- 2 cups broccoli flowerets
- 1 tablespoon [Fustini's Parmesan Blend](#)
- 2 cup roasted/cooked chicken, diced
- 1/4 cup parmesan cheese, shredded
- salt and pepper
- 2 tablespoons fresh basil, chiffonade

Directions

Step 1.

In a large skillet, heat Fustini's Pesto olive oil over medium high heat. Stir in rice and mix until coated. Heat for 2 minutes then add wine. Mix well. Reduce heat to medium low and pour 1 cup of chicken broth. Continue to stir and when liquid has been absorbed, add an additional cup of broth. Continue adding broth this way until all broth is absorbed and rice is al dente. (approx. 25 minutes).

Step 2.

In a medium sauce pan, heat Fustini's EVOO over medium heat. Add diced onion and sauté until onions are golden brown (approx. 15 min). Remove from heat and deglaze pan with balsamic vinegar.

Step 3.

When rice is done, mix in the Fustini's Parmesan Blend; Add broccoli, chicken and onion mixture and continue cooking until heated. If rice seems real dry, add a little more broth or wine. Remove from heat and mix in cheese. Add salt and pepper to taste. Garnish with basil and a drizzle of Pesto olive oil.