



Veggie “Risotto”

Ingredients

- 4 cups Gold Coast Caulifonia™ Garden Rice
- ¼ cup extra virgin olive oil
- 1 cup onion, diced
- 2 cloves of garlic, minced
- ¼ cup dry white wine
- ½ cup chicken stock (plus more if needed)
- ¼ cup heavy cream
- 2 tsp. lemon zest
- ¼ cup pine nuts
- ¼ cup freshly grated Parmigiano-Reggiano cheese
- 2 TBSP basil, chiffonade



Directions

1. Heat oil in a pan over medium heat, add the onion, season with salt and pepper, cook until translucent.
2. Add Caulifonia™ Garden Rice, garlic and season with salt and pepper, cook for 3-5 minutes.
3. Deglaze with white wine and cook, stirring constantly, until liquid is almost evaporated. Add the chicken stock and heavy cream, bring to a simmer. Cook until veggies are tender, about 7 to 10 minutes. If veggies are still not tender after 10 minutes add more stock or cream and cook until tender.
4. Remove from heat and add the lemon zest, pine nuts, cheese, basil and a drizzle of olive oil.
5. Enjoy!

Gold Coast Packing, Inc.

(805)928-2593

www.goldcoastpack.com