

Veggie "Risotto"

Ingredients

4 cups Gold Coast Caulifonia™ Garden Rice

1/4 cup extra virgin olive oil

1 cup onion, diced

2 cloves of garlic, minced

1/4 cup dry white wine

1/2 cup chicken stock (plus more if needed)

1/4 cup heavy cream

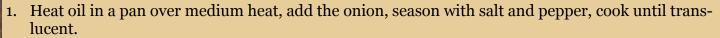
2 tsp. lemon zest

1/4 cup pine nuts

1/4 cup freshly grated Parmigiano-Reggiano cheese

2 TBSP basil, chiffonade

Directions



- 2. Add Caulifornia™ 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!

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