

Chicken and Corn Risotto

Ingredients:

2 boneless, skinless chicken breasts
8 cups chicken broth
1/2 cup white wine, warmed
4 tbsp butter
2 onions, diced
1 1/2 cups frozen or fresh corn
3 garlic cloves, minced
2 cups Arborio (or medium grain) rice
Salt and pepper
1 cup grated Pecorino Romano cheese
1/2 cup fresh parsley, chopped

Boil chicken in salted water until cooked through. Remove from water and set aside to cool. Chop into small pieces.

Heat broth to a simmer. In a large, deep frying pan melt 2 tbsp of butter and saute the onions and corn until soft. Add the garlic and saute a little more. Add the rice, salt and pepper, and stir until rice is coated with the butter. Stir in wine.

After wine is absorbed, add a ladle of broth at a time, stirring continuously and adding more as the broth is absorbed. Add broth until the rice is cooked. You may need more or less broth depending on your own tastes.

When fully cooked (20-30 minutes), remove from heat. Stir in 2 tbsp of butter, cheese, parsley and chicken. Serve while warm.

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