

Smoked Mozzarella and Sundried Tomato Risotto

Serves 2 as a side

1 Tbsp. butter
1 shallot, diced, or about 1/4 cup diced onion
2 cloves garlic, minced
1/2 cup arborio rice
scant 1/4 cup dry white wine
3 cups chicken or vegetable broth, kept warm on the stove
1/3 cup chopped sundried tomatoes
2 oz. smoked mozzarella, shredded or cut into small pieces
2 Tbsp. chopped fresh basil
salt and pepper

Heat the butter over medium heat until melted and then add the shallot and garlic. Cook until the shallot (or onion) is translucent.

Add the rice, and stir to coat it with the fat, and toast it a little. Add the wine and cook it off almost entirely.

Start adding the warm broth, a ladle at a time. Stir the risotto frequently, and once the broth is almost all absorbed, add another ladle. Continue doing this until the rice has cooked (it should still have bite to it, and should be a little runny, not like regular rice). Stir in the sundried tomatoes during your last broth addition.

Off the heat, add the mozzarella and the basil. Season to taste with salt and pepper and serve immediately.

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