

## PARMESAN SPINACH RISOTTO



### Ingredients:

3¼	Cups	Chicken Stock, divided
3	Tablespoons	Butter, divided
1	Small	Onion, chopped (about ¾ cup)
½	Teaspoon	Salt
4	Medium	Garlic Cloves, minced
1	Cup	Arborio Rice
½	Cup	White Wine
1	Teaspoon	Fresh Sweet Marjoram, chopped fine (or 1½ tsp. dried)
½	Cup	Fresh Spinach, chopped fine
1	Cup	Grated Parmesan

### Directions:

1. Bring stock to a boil. Reduce heat to low and keep warm.
2. Heat 2 tablespoons butter in a Dutch oven until melted. Add onion and salt, stirring frequently until the onion is translucent.
3. Add garlic and stir until fragrant, about 30 seconds. Add rice and cook, stirring frequently until grains are translucent around the edges – about 3 minutes. Add the wine, stirring constantly until it is absorbed – about 2 minutes. Add Marjoram.
4. Add 3 cups of the hot stock into the rice, reduce heat to medium-low, cover and simmer until almost all of the liquid is absorbed – about 16 to 18 minutes – stirring every 5 to 6 minutes.
5. Add the remaining ¼ cup of the hot stock to the rice and stir constantly for about 3 minutes until the mixture becomes very creamy. Remove from heat, stir in the spinach and parmesan. Cover and let stand 5 minutes.
6. Remove cover, stir in remaining 1 tablespoon of butter and season with additional salt and pepper, if desired.