



Lemony Spring Garlic Greens in Risotto

Excellent served with fish or chicken. Leftover risotto makes delicious risotto cakes fried on the stove.

Ingredients

- 12 oz risotto style rice (Arborio)
- 1 ½ cup chicken or vegetable stock (kept warm)
- 1 cup white wine
- 2 tbsp butter
- 2 tbsp olive oil
- 1 medium onion diced
- 2 tbsp **Spring Garlic Greens**
- 1 tbsp fresh squeezed lemon juice
- 1 tbsp grated lemon zest



Directions

Brown onion in oil and butter in deep skillet over medium heat. Add risotto and toss to coat all kernels, about 2 minutes. Stir in **Spring Garlic Greens**.

Pour stock, about 1 cup at a time, over rice and stir constantly until fully absorbed. Continue adding stock and wine until gone. Finish with lemon juice and lemon zest. Season to taste with salt and pepper.

Serve immediately.



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