

Beet Risotto with Greens

Submitted by CSA member Carole Finneran. A dish that the entire family loved!

5 1/2 to 6 1/2 vegetable or chicken stock
6 Tablespoons of butter
1/2 cup finely diced onion
1 1/2 cup Arborio Rice
1/2 cup dry white wine
2 Tablespoons chopped parsley
2 Tablespoons chopped basil
2 to 3 medium beets, peeled and grated, about 2 cups
2 to 3 cups greens (beet, chard, kale, spinach, arugula) stems removed, finely chopped
Salt and pepper to taste
Grated zest and juice of 1 lemon
1/2 cup freshly grated Parmesan

Have your stock simmering on the stove. Heat 3 TBS of butter in a wide pot and add onion. Cook over medium heat for 3 min, stirring frequently. Add the rice, stir to coat it well, and cook for 1 min. Add the wine and simmer until it's absorbed, then stir in half the parsley, the basil, grated beets, and kale if using. Add 2 cups of the stock, cover, and cook at a lively simmer until the stock is absorbed.

Begin adding the remaining stock in 1/2 cup increments, stirring constantly until each addition is absorbed before adding the next. When you have 1 cup left, add the beet or other greens. Taste for salt, season with pepper, then stir in the lemon zest and juice to taste.

Add in 2 to 3 tablespoons of butter and fold into the risotto. (This is Carole's addition to the recipe, and we agree that adding butter was a *really* delicious add-in.)

Serve dusted with cheese and remaining parsley.

Recipe from "Vegetarian Cooking for Everyone" by Deborah Madison.