



Lemony Winter Risotto with Herbs  
Enough for 4 people

2 tablespoons olive oil or your favorite nondairy butter  
½ a sweet onion, minced  
1 ½ cups arborio rice  
2 cloves of garlic, minced  
1 teaspoon lemon zest  
4 ½ cups warm vegetable broth  
2 tablespoons of lemon juice  
1 tablespoon of olive oil or nondairy butter to finish, optional  
¼ cup minced herbs like chives, dill, parsley, or a combination  
Salt and pepper to taste

Warm your oven up to 350 degrees and grab a soup pot with a tight, oven safe lid. No pot with a lid? Use foil but really make sure that it's tight on there so that the steam doesn't escape when we put this all in the oven ok?

Place the pot over a medium heat on the stove and add the oil. Toss in the onion with a pinch of salt and sauté until the onion becomes translucent, about 3-5 minutes. Add the rice and continue to sauté. At first the edges of the rice start to look a little translucent then milky, about 5 more minutes. Once the rice grains look a little milky, fold in the garlic and lemon zest with pepper and stir until everything is nice and mixed up. Now pour in the warm vegetable broth and bring the pot to a simmer. You want to use warm broth so that rice stays warm and everything cooks quickly and evenly. Once the pot is at a simmer, stir the pot once, then throw on the lid and place it at the center of the oven. Let it bake for 30 minutes. Don't open the lid, don't check it at all. Set a timer and do something else while it bakes.

Once the 30 minutes are up, pull the pot out and check on the rice. It's ok if it still looks a little liquid-y in there, you just want to make sure the rice is tender but not mushy. Place it back in the oven for a few minutes if the rice doesn't taste all the way done. Once the rice is good to go, take the pot out of the oven, fold in the lemon juice and extra tablespoon of olive oil, if you're using, and stir vigorously for a minute or two to help the rice release some starch to make the dish nice and creamy. This is when all that extra broth you saw in the pan when you pulled it out will get mixed in and thicken up with the starch. If the pot is looking a little drier than you want,

add an extra  $\frac{1}{4}$  cup of water or broth and keep mixing. Once everything looks creamy, fold in the herbs, then taste. Add more salt, pepper, or whatever you think it needs to make it perfect.

Serve warm as is or topped with roasted veggies or whatever you feel like. It's your dinner after all.