

BAKED CHICKEN RISOTTO



**All the risotto taste
with none of the
risotto pain in the
arse!**

INGREDIENTS

1 $\frac{1}{2}$ cups Arborio rice
4 cups chicken stock
500g chicken thigh or breast,
diced
1 small brown onion, diced small
2 sticks celery, diced small
2 garlic cloves (2 tsp crushed)
2 cups frozen peas
1 cup grated parmesan plus
more for serving
About 2 tsp butter
2 T olive oil
 $\frac{1}{2}$ tsp nutmeg, grated fresh is
best
Salt and pepper

METHOD

Preheat your oven to 180 degrees.
Heat 1 T oil in a hot pan. Brown the
chicken (this doesn't need to be cooked
all through as it will bake in the oven).
Take out of the pan and put aside.
Turn the heat down, then heat the
remaining oil. Fry the onion gently for
about 5 mins until it is getting soft.
Add the celery and garlic and fry for
another few minutes until the onion is
fully cooked through.
Grab an over proof dish and put the
rice, stock, chicken and onion mixture in.
Stir around.
Cover tightly with aluminium foil and put
in the oven for 40 minutes.
After 40 minutes, pull out carefully. Stir
through the peas and nutmeg. Re-cover
and put back in for 5-10 minutes. Test
the rice at 5 mins, if it is still hard,
return to the oven for 5 more mins.
Take out of the oven and mix through
the parmesan cheese and butter.
Taste and season with salt and pepper
if needed. Serve straight away!