



Total Time
85 MIN.

Serving Size
7.5 OZ/212.6 G

Difficulty
EASY

Yields
24

This cheesy broccoli risotto starts stove-top and then is transferred to the oven to finish cooking. It delivers a creamy decadent rice that everyone will love.

INGREDIENTS

	WEIGHT	MEASURE
Butter, unsalted	6 tbsp	90 mL
Onions, diced	4 cups	1 L
Arborio Rice	4 1/2 cups	1 L
Bay Leaves	3	13
Campbell's® Condensed Cream of Mushroom Soup	1 can 48 oz	1 can 1.36 L
Campbell's® No Salt Added Ready to Use Vegetable Broth, divided	10 cups	2 L
Lemon Juice	2 tbsp	30 mL
Black Pepper	2 tsp	10 mL
Old Cheddar Cheese, divided and grated	3 cups	750 mL
Parmesan cheese, grated	2/3 cup	150 mL
Broccoli Florets, cooked	10 cups	2 L
Fresh Parsley, finely chopped	2 tbsp	30 mL



INSTRUCTIONS

1. In large, wide skillet set over medium heat, melt butter. Add onions and cook, stirring occasionally, for 3 to 5 minutes or until starting to soften. Stir in rice and bay leaves. Cook, stirring occasionally, for 2 to 3 minutes or until rice is toasted.
2. Stir in condensed mushroom soup, 8 cups (2 L) vegetable broth, lemon juice and black pepper; bring to a boil. Stir until smooth. Reduce heat to low; cook, stirring occasionally, for 15 to 20 minutes or until rice has absorbed most of the liquid.
3. Transfer to greased 2 1/2-inch-deep (6 cm) full-size hotel pan.
4. Stir in remaining broth, half the Cheddar and the Parmesan.
5. Bake in 400F (200C) oven for 10 to 15 minutes or until rice is just tender. Stir in broccoli florets. Bake for 8 to 10 minutes or until rice is very tender and creamy, cheese is golden, mixture is bubbling and an internal temperature of 165F (74C) or higher is held for 15 seconds. Increase oven to broil. Sprinkle risotto with remaining Cheddar.
6. Broil for 2 to 3 minutes or until Cheddar has melted. Discard bay leaves. Garnish with parsley.

CCP: Hold hot at 140F (60C) or higher for serving.

CCP: Substitute Campbell's® Condensed Cream of Mushroom Soup with Campbell's® Condensed Cream of Celery or Condensed Cream of Asparagus.