



Total Time
35 MIN.

Serving Size
4 OZ / 125 ML

Difficulty
EASY

The only thing missing in this flavourful, easy-to-make risotto is your time spent stirring!

Yields
40

INGREDIENTS

	WEIGHT	MEASURE
Vegetable Oil	1/4 cup	65 mL
Onions, diced	6 oz	180 g
Arborio Rice	2 lbs	998 g
Campbell's® Condensed Chicken Broth	48 oz	11/2 L
Water	48 oz	11/2 L
Parmesan Cheese	15 oz	450 g
Butter	1/4 cup	65 mL

INSTRUCTIONS

1. Sauté onions in oil over medium heat until lightly browned. Add rice and stir to coat.
2. Stir in heated broth and water. Heat to boiling. Reduce heat to low. Cook covered for 15 minutes or until the rice is almost tender. Turn off heat and let sit on burner for 5 – 10 minutes.
3. Add Parmesan cheese and butter before serving and mix well.



Tip

Risotto thickens and becomes solid if it sits too long. Serve as soon as possible. For variations, see Risotto variations recipe.