



Risotto with Zucchini and Parmesan

Bon Appetit: Fast Easy Fresh

- 3 tablespoons butter, divided
- 2 medium zucchini, cut into 3/8 x 1 inch sticks
- 3 cups (approximately) low salt chicken broth
- 1 large onion, chopped
- 3/4 cup arborio rice, or medium grain white rice
- 2/3 cup grated Parmesan cheese

Melt 1 tablespoon butter in heavy medium saucepan over medium high heat. Add zucchini and saute until beginning to soften, about 3 minutes. Transfer to a bowl and reserve saucepan.

Bring broth to a simmer in a small saucepan. Reduce heat to low and cover to keep warm.

Melt remaining 2 tablespoons butter in reserved saucepan over medium low heat. Add onion and cook until tender, about 6 minutes. Add rice and stir until opaque, about 2 minutes. Add 1/2 cup broth. Adjust heat so broth simmers slowly and cook until broth is just absorbed, stirring occasionally. Continue adding broth 1/2 cup at a time until rice is just tender and creamy, stirring occasionally, about 25 minutes.

Add zucchini and stir until heated through. Mix in cheese and season to taste with salt and pepper.

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