



Green Risotto

Ever find that spinach leaves go really floppy and then, what do you do with them? This Green Risotto is so yummy in flavour and really easy to make. It also uses up all those spinach leaves!

FEATURED PRODUCT:

Mrs Rogers French Herbs & Organic Vegetable Stock Power.

INGREDIENTS

- 2 rashers Bacon, diced
- 2 cups Arborio Rice
- 1 Onion
- 2 tsp Mrs Rogers French Herbs
- 1/2 cup White Wine
- 200g Spinach Leaves, see note
- 6 tsp Mrs Rogers Organic Vegetable Stock Powder
- 6 cups Water
- 100g grated Parmesan Cheese

INSTRUCTIONS:

1. Using a large pot, fry the bacon on a medium heat until just cooked. Add the rice, onion and French herbs and continue to fry until the rice starts to brown. (You may need a little more oil. It will depend on how fatty your bacon is). Mix the stock powder and the water together. Add 1 cup of the stock and stir until most of the moisture has gone. Continue adding the stock, 1 cup at a time until there is one cup left.
2. Add the spinach leaves and wine. Add the rest of the stock and cook until the moisture is all absorbed. Remove from the heat and stir in the parmesan cheese. Serve.

NOTE: Use the leaves that have become too floppy for a salad