



Risi e Bisi (full recipe)

INGREDIENTS

2 Tbsp. extra-virgin olive oil, plus more for drizzling
5 cups low-sodium chicken broth
3 oz. pancetta, finely chopped
1 medium onion, finely chopped
2 garlic cloves, thinly sliced
1 cup arborio or carnaroli rice
½ cup dry white wine
2 cups frozen peas
3 Tbsp. finely chopped mint
2 Tbsp. unsalted butter
1 tsp. finely grated lemon zest
2 oz. finely grated Parmesan (about 1 cup), plus more, shaved, for serving
Kosher salt
Freshly ground black pepper

INSTRUCTIONS

Step 1

Bring broth to a simmer in a medium pot; keep warm over medium-low heat.

Step 2

Heat saucepan on stove and add pancetta and 2 Tbsp. oil. Cook over medium heat, stirring occasionally, until fat begins to cook out, about 3 minutes.

Step 3

Add onion and cook, stirring often, until softened and golden, 5–8 minutes. Add garlic and cook, stirring constantly, until softened, about 1 more minute.

Step 4

Stir in rice; season with salt. Cook, stirring, until some grains are translucent, about 4 minutes. Add wine and cook—**Never. Stop. Stirring.**—until pan is almost dry, about 3 minutes. Ladle in 2 cups broth and simmer, stirring occasionally, until broth is absorbed, 2–3 minutes. Ladle in another 2 cups broth and continue to cook, stirring yet again, until rice is cooked through and most of the broth is absorbed, 5–7 minutes.

Step 5

Add peas and remaining 1 cup broth and cook, stirring to the very end, until peas are tender, 3–5 minutes. (If using frozen peas, add at the end and cook 1 minute to warm through.) Stir in mint, butter, lemon zest, and 2 oz. Parmesan. Taste and season with salt and pepper.

Step 6

Divide risi e bisi among bowls. Top with shaved Parmesan. Drizzle with olive oil; season with pepper.

Risi e Bisi (modified ingredients and preparation method):

INGREDIENTS

1 package frozen rice
1 package frozen peas
1 Bouillon cube
1 Onion
1 clove Garlic
Bacon (optional)
Parmesan (about ½ cup)
Butter (1 tbs)
Olive oil (for drizzling)
Mint (optional)
Lemon zest (optional)

INSTRUCTIONS

Step 1

Microwave package of rice according to package directions. Microwave 1 cup peas according to package directions. Dissolve one bouillon cube in 1 cup hot water

Step 2

If using bacon, cut into small pieces and add to a hot sauté pan. Cook until desired crispness.

Step 3

Wipe out pan and drizzle with 1 tbs. olive oil.

Step 4

Chop onion and garlic. Sauté onion in pan until softened. Add garlic and stir until fragrant (30 seconds).

Step 5

Add rice and 1 cup peas to pan and stir constantly while you slowly add the bouillon water. Stir until water is reduced by half.

Step 6

Add in butter and parmesan. Stir in mint and lemon zest. Top with bacon (optional) and serve.