

Baked Artichoke Risotto

Printed from Artichoke Recipes at <http://www.artichokerecipes.org/>

Ingredients:

1 small onion, finely chopped.
2 tablespoons of olive oil.
8 oz of mushrooms, quartered.
2 cups of Arborio rice.
12 oz of artichoke hearts (fresh or frozen), quartered.
5 cups of vegetable stock.
Salt and freshly-ground black pepper, to taste.
¼ cup of grated Parmesan cheese.

Directions:

Preheat your oven to 350°F (180°C).

In a suitably sized skillet over medium heat, sauté the onion in the olive oil for 3 minutes.

Add the mushrooms; sauté for 5 minutes.

Add the rice and stir with a wooden spoon for 2 minutes.

Add the artichoke hearts and 1 cup of hot vegetable stock. Simmer for 3 minutes, stirring.

Add the salt and black pepper.

Pour the rice mixture into a shallow 2 quart baking dish.

Add the remaining broth and stir to combine.

Bake for 1 hour, checking occasionally for dryness. If needed, add a little water to moisten the rice.

Sprinkle with grated Parmesan, then bake another 10 minutes.

Serve hot.