

# Leftover Lamb and Artichoke Risotto

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## Ingredients:

2 tablespoons of olive oil.  
1 tablespoon of butter.  
½ cup of shallots, chopped.  
2 cups of uncooked Arborio rice.  
½ cup of red wine.  
6 cups of chicken broth, heated and divided.  
¾ cup of Asiago cheese, grated.  
2 cups of diced leftover roast lamb.  
1 clove garlic, minced.  
6 ½ oz (1 jar) of marinated artichoke hearts, undrained and chopped.

## Directions:

In a large saucepan, heat the olive oil and butter over medium heat.

Stir in the shallots and sauté for 2-3 minutes.

Add the Arborio rice and stir well to coat, about 1 minute.

Pour in the red wine and allow it to be absorbed by the rice, about 2-3 minutes.

Stir in the chicken broth ½ cup of at a time, waiting until the rice absorbs each addition of before adding the next. Repeat until you have used all but ¼ cup of broth, reserving this ¼ cup.

Continue cooking for about 20 minutes until the rice should be tender but firm, then turn off the heat.

Stir in the remaining ¼ cup of broth, the Asiago cheese, leftover roast lamb, garlic and artichoke hearts.

Stir well to combine with rice.

Serve as desired.