



CHICKEN RISOTTO WITH RED PESTO & ROSEMARY

RISOTTO CON POLLO, PESTO ROSSO E ROSMARINO

PASTA,
GNOCCHI &
RISOTTO

Risotto is the ultimate comfort food, and it's so versatile and quick to make. For this recipe I've used chicken breast, but you can also use cooked chicken left over from a roast – just stir it in as you add the last ladleful of stock. Red pesto is a southern Italian variation of the northern Italian basil pesto – the colour comes from sun-dried tomatoes or red peppers and the sauce adds depth of flavour and piquancy to this dish.

8 tablespoons olive oil

1 large red onion, peeled and finely chopped

250g skinless boneless chicken breast, cut into
2cm cubes

1 tablespoon chopped fresh rosemary

400g Arborio or Carnaroli rice

150ml dry white wine

1.3 litres hot vegetable stock

50g salted butter

2 tablespoons shop-bought red, sun-dried
tomato pesto

50g freshly grated Parmesan cheese

50g Parmesan cheese shavings

Extra virgin olive oil for drizzling

Salt and freshly ground black pepper

Serves 4

1] Heat 4 tablespoons of the oil in a large, heavy-based saucepan over a medium heat. Add the onion and fry for 5 minutes until softened but not browned. Add the chicken and rosemary and fry for a further 5 minutes, stirring occasionally. Using a slotted spoon, transfer the chicken and onion to a plate. Cover with foil and set aside.

2] Heat the remaining 4 tablespoons of oil in the same pan. When hot, add the rice and fry for 3 minutes, stirring continuously, until the rice is well coated in the oil. Pour in the wine and let it simmer for 1 minute or until it has evaporated.

3] Pour in 2 ladlesful of stock and bring to a simmer. Stir continuously until the liquid has been absorbed. Continue adding the rest of the stock in the same way, until the rice is cooked but still has a slight bite. This will take 16–18 minutes and you may not need to add all the stock.

4] Take the pan off the heat. Return the chicken and onion to the pan, then stir in the butter, red pesto and grated Parmesan. Stir gently for 30 seconds. Season with salt and pepper. Scatter Parmesan shavings over the top and drizzle over some extra virgin olive oil.