# SPINACH RISOTTO

SERVES 6

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*12 ounces spinach leaves, washed*
*3 ½ - 4 cups chicken or vegetable stock, preferably homemade*
*2 Tbs. unrefined, cold pressed, extra virgin olive oil or unsalted butter*
*1 medium onion, diced*
*3 cloves garlic, finely chopped*
*1 ½ cups Arborio rice, do NOT rinse*
*½ cup dry white wine*
*1 teaspoon fine grain sea salt*
*zest of 1 lemon*
*1/3 cup grated Parmesan or Pecorino-Romano cheese*

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1. In a wide saucepan you will use for the risotto, bring ½ an inch of water to a boil. Add the spinach leaves and cover. Steam for one minute. Stir the spinach and continue to steam until just wilted.
2. Transfer the spinach to a blender (I pull the spinach out with tongs) and discard the cooking liquid. Puree the spinach and set aside.
3. In a medium saucepan, bring all the stock to a boil and turn off the heat. In the same saucepan that the spinach was cooked in, warm the olive oil over medium heat. Add the onion and sauté gently until tender and translucent, about 3-4 minutes. Add the garlic and sauté for another minute or two.
4. Add the rice to the onions and stir to coat with the oil. Set your timer for 20 minutes. Sauté rice for 2 minutes. Pour the wine into the saucepan and stir occasionally until it has been absorbed.
5. Add the salt, zest, and 1 cup of the warmed stock and bring to a lively simmer. The pot should be simmering with active, not furious bubbles. Once the stock has almost been fully absorbed, add another ladleful or about ½ cup and stir occasionally.
6. After 20 minutes, taste the rice for doneness. Ideally, it is still al dente.
7. Stir in the cheese and spinach puree. Give the risotto a nice, brisk stir. Turn off the heat and allow to sit for 5 minutes. It should be loose and almost soupy. Serve immediately.