

Ingredients

- butter
- 1 onion, finely chopped
- 2 garlic cloves, finely chopped
- 350g risotto rice
- 1 large glass white wine
- 1½l chicken stock , heated to simmering (vegetable stock can be substituted)
- a large handful frozen peas , defrosted
- cooked chicken, torn into strips, no skin
- 50g Parmesan, grated

Method

1. Melt a knob of butter in a large pan, add the onion and garlic and cook until soft and translucent. Stir in the rice until coated with butter.
2. Add the wine and stir until evaporated. Add the stock a ladle at a time until the rice is cooked but still with a little bite (add the peas and chicken in the last 5 minutes of cooking to heat through). The rice should be creamy but firm to the bite.
3. Stir in the Parmesan.