

## March Recipe

### Spring Green Risotto

Serves 2

Prep time 5 minutes

Cooking time 35 minutes



#### Ingredients

- 1 tbsp olive oil
- 1 small onion, chopped
- 150g risotto rice
- 1 clove garlic, chopped
- 1 small lemon, juice and zest
- 500ml hot vegetable Stock
- 150g Spring Greens, shredded

Heat the oil in a medium frying pan and fry the onion for 3-4 minutes.

Add the rice, garlic and lemon zest and cook for 1 minute.

Gradually add the stock, cover and simmer gently until the liquid is absorbed and the rice is tender (about 15-20 minutes), then stir in the lemon juice.

While the rice is cooking pop the spring greens in boiling water for 4 minutes, drain well and mix into the rice just before serving.