



Fresh Corn Risotto

Ingredients

3 tablespoons butter, divided	1 ½ cups Arborio rice
3 tablespoons extra virgin olive oil, divided	½ cup white wine
2 ears fresh corn, kernels cut from cob	4 cups chicken broth
½ cup finely chopped red onion	½ cup grated Parmigiano-Reggiano cheese
2 cloves garlic, minced	½ teaspoon chopped fresh parsley (Optional)

Method

Turn on the Instant Pot and select sauté function. Add 1 tablespoon butter and 1 tablespoon olive oil; stir until butter melts. Add corn kernels and cook, stirring occasionally, about 2 minutes. Remove corn to a bowl and set aside.

Step 2

Pour remaining 2 tablespoons of olive oil in the pot. Add red onion and cook for 1 minute. Add garlic and rice and stir until each grain of rice is coated with the oil mixture. Cook until rice is slightly toasted, about 2 minutes. Pour in white wine and simmer for about 30 seconds. Stir in chicken broth.

Step 3

Turn off sauté function. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 6 minutes. Allow 5 to 10 minutes for pressure to build.

Step 4

Release pressure carefully using the quick-release method according to manufacturer's instructions, about 5 minutes. Unlock and remove the lid. Add corn and remaining 2 tablespoons butter; stir until risotto is creamy, about 1 minute. Stir in Parmigiana-Reggiano cheese until melted and well combined. Garnish with parsley.