



Gruyère Risotto with Gremolata

INGREDIENTS

$\frac{2}{3}$ cup sliced leeks
2 cloves garlic, minced
1 tablespoon butter
1 $\frac{3}{4}$ cups uncooked arborio rice
4 cups reduced sodium vegetable broth or chicken broth
 $\frac{2}{3}$ cup dry white wine
 $\frac{1}{2}$ teaspoon cracked black pepper
2 ounces Gruyère or Swiss cheese, shredded ($\frac{1}{2}$ cup)
1 recipe Gremolata

Gremolata

1 cup chopped fresh spinach
1 ounce prosciutto, crisp-cooked, drained, and crumbled
2 tablespoons chopped toasted pine nuts
1 tablespoon lemon zest
1 clove garlic, minced

METHOD

For the Gremolata in a bowl stir together the spinach, prosciutto, pine nuts, lemon zest, and garlic.

In a 4- to 6-quart electric pressure cooker cook leeks and garlic in hot butter over medium heat until tender. Stir in rice; cook and stir 1 minute more. Stir in wine, broth, and pepper. Lock lid in place. Set on high pressure to cook 6 minutes. Cook 6 minutes. Remove from heat. Release pressure quickly. Open lid carefully.

Top with cheese and Gremolata.