

Turkey Risotto

Makes 4 Servings



1 onion chopped
1 leek sliced
2 celery stalks chopped
1 tablespoon fresh thyme leaves
6 cups chicken stock

3 cups arborio rice
300 grams cooked turkeys chopped
1/4 cup grated Parmesan cheese
2 tablespoons unsalted butter

To a large pan over medium heat add onion, leek, celery, and thyme leaves. Fry for 10 minutes until the vegetables are soft.

In a separate sauce pan add chicken stock and bring to a simmer over low heat.

Stir the arborio rice into the vegetable mixture and cook for a couple of minutes.

Start adding chicken stock a ladleful at a time letting each cook away before adding more. Stir constantly until the rice is cooked but still retains its shape.

With the last ladleful of stock add the turkey meat.

When the risotto is done add enough extra stock to make it oozy. Remove from the heat.

Stir in parmesan cheese and unsalted butter until melted.

Serve in bowls garnished with thyme leaves.

Enjoy!