



SUMMER RISOTTO WITH TOMATOES, LEEKS, AND FRESH CORN

INGREDIENTS

- 5 cups of veggie stock
- 2 Tbsp. olive oil
- 2 Cups thinly sliced leeks
- 1 Cup arborio rice
- 1/4 cup dry white wine, such as Sauvignon Blanc
- 2 Cups of Kerns Homegrown Sweet Corn
- 1 lb ripe, juicy tomatoes, diced
- 2 tsp minced garlic
- 1/4 tsp dried thyme
- 1 Cup torn basil leaves
- 1 tsp butter
- 1/4 cup parmesan cheese
- sea salt
- pepper



DIRECTIONS

In a 2-quart saucepan over high heat, bring the stock to boil. Reduce the heat so the stock maintains a steady simmer.

In a heavy 3-quart pan over medium heat, warm the oil. Add the leeks and saute for 2 minutes, or until softened. Stir in the rice and saute for 2 minutes, until the grains are translucent. Pour in the wine and let simmer until absorbed.

Add the corn kernels, tomatoes, garlic, and thyme. Add the stock, 1/2 cup at a time, stirring constantly until the liquid has been absorbed before adding each subsequent 1/2 cup stock.

Continue stirring and adding stock, until the grains are tender and creamy, about 20-25 minutes. Add the basil during the last 5 minutes. Stir in the butter and cheese, and add salt and pepper to taste. Enjoy!