

The COUNTRY GARDENS



OVEN-BAKED LEEK AND BACON RISOTTO

INGREDIENTS:

1 tbsp. olive oil	6 slices bacon, roughly chopped
2 leeks, halved and finely sliced	2 cups risotto rice
3 cups hot stock (chicken or veggie)	1/2 cup frozen peas
3 tbsp. parmesan cheese	zest of 1 lemon

Heat oven to 375 degrees. Heat oil in an ovenproof casserole dish (i.e. dutch oven). Add bacon and fry for 2 minutes. Add the leeks and cook until soft, but not colored, about 5 minutes. Add rice and cook for 1 more minute. Pour in stock. Cover and place in the oven for 20 minutes, stir every 10 minutes.

When rice is tender and all the liquid is absorbed, remove from oven and stir in peas. Return to the oven for 2 more minutes. Remove, stir in cheese and zest. Season with salt and pepper if desired.