

baked risotto with grilled asparagus

3 Tbs. olive oil

2 leeks, white and light green portions,
halved, rinsed well and thinly sliced

4 garlic cloves, minced

1 tsp. chopped fresh thyme

Kosher salt and ground pepper, to taste

1½ cups Arborio rice

½ cup dry white wine

4¼ cups chicken broth, warmed

1½ lb. asparagus, tough ends trimmed

½ cup grated Parmigiano-Reggiano cheese

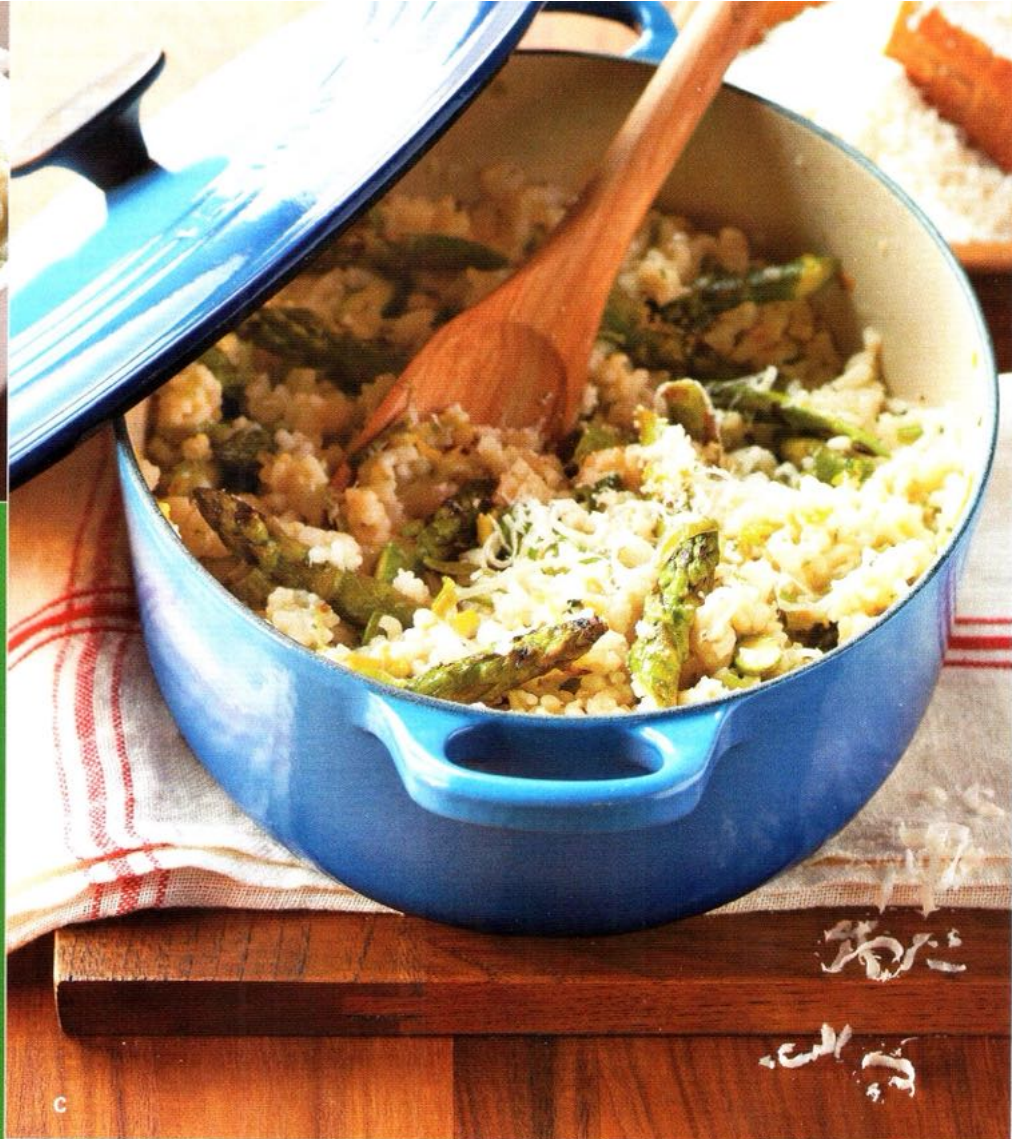
3 Tbs. cold unsalted butter, cut into 6 pieces

Preheat oven to 400°F.

In 3½-qt. wide Dutch oven over medium heat, warm 2 Tbs. oil. Add leeks; cook, stirring occasionally, until soft, about 8 minutes. Add garlic, thyme and salt; cook 1 minute. Add rice; cook, stirring occasionally, until lightly toasted, 2–3 minutes. Add wine; cook 1 minute. Stir in 3 cups broth, increase heat to medium-high and bring to simmer. Cover; bake, stirring once halfway through, until rice is tender and liquid is absorbed, 25–30 minutes.

Coat asparagus with 1 Tbs. oil; season with salt and pepper. Preheat grill pan over medium-high heat. Grill asparagus in batches, turning occasionally, until tender, 7–8 minutes per batch. Cut on bias into 2" lengths. Stir 1¼ cups broth into risotto; stir in cheese, butter, asparagus, salt and pepper. Serves 4–6.

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Our oven-baked risotto eliminates the need for constant stirring. On the stovetop, sauté the vegetables and stir in the rice, wine and broth (1). Cover and bake in the oven until the rice is tender (2), then add grated Parmesan cheese, butter and grilled asparagus.

