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Baked Risotto Primavera

Prep Time: 15 mins

Cook Time: 1 h 10 mins

Total Time: 1 h 25 mins

Ingredients

- 1 tablespoon oil, olive, extra virgin
- 2 medium onion(s), chopped, (about 1 1/2 cups)
- 1 cup(s) rice, brown, medium- or short-grain
- 3 clove(s) garlic, minced
- 1/2 cup(s) wine, dry white
- 29 ounce(s) broth, reduced-sodium chicken, or 3 1/2 cups vegetable broth
- 8 ounce(s) asparagus, ends trimmed, cut into 1-inch pieces
- 1 cup(s) peas, sugar snap, or snow peas, trimmed, cut into 1-inch pieces
- 1 cup(s) pepper(s), red, bell, diced, (about 1 medium)
- 1 1/2 cup(s) cheese, Parmesan, freshly grated
- 1/4 cup(s) parsley, fresh, chopped
- 1/4 cup(s) chives, fresh, chopped
- 2 teaspoon lemon zest, (1 - 2 teaspoons as desired)
- pepper, black ground, to taste

Preparation

1. Preheat oven to 425 degrees F.
2. Heat oil in a Dutch oven or ovenproof high sided skillet over medium heat. Add onions and cook, stirring occasionally, until softened, 3 to 5 minutes.
3. Stir in rice and garlic; cook, stirring, 1 to 2 minutes. Stir in wine and simmer until it has mostly evaporated. Add broth and bring to a boil. Cover the pan and transfer to the oven.
4. Bake until the rice is just tender, 50 minutes to 1 hour.
5. Shortly before the risotto is done, steam asparagus, peas and bell pepper until crisp-tender, about 4 minutes.
6. Fold the steamed vegetables, Parmesan, parsley, chives, lemon zest and pepper into the risotto. Serve immediately.