



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## Risotto with Swiss Chard

6 servings

3½ cups low-sodium chicken broth  
3 cups water  
2 tablespoons olive oil  
1 medium onion, diced fine  
2 cloves garlic, minced  
salt  
2 cups Arborio rice  
1 large bunch swiss chard, coarsely chopped (4-5 cups)  
1 cup dry white wine  
2 ounces (1 cup) parmesan cheese  
pepper

1. Bring the broth and water to a simmer in a medium saucepan over medium-high heat. Cover; turn the burner off but keep the pot on the burner.
2. Heat the olive oil over medium heat until the foaming subsides. Add the onion and sauté until softened, about 5 minutes. Add the garlic and cook until fragrant, about 30 seconds. Add the rice, chard, and 1 teaspoon salt and cook, stirring constantly, until the rice is opaque, about 2 minutes. Add the wine and cook, stirring until the rice nearly completely absorbs all the liquid, about 1 minute.
3. Add 2 cups of the hot stock and stir occasionally until it's mostly absorbed (the spoon will leave a trail on the bottom of the pan), about 6 minutes. Continue to add stock, 1 cup at a time, stirring frequently, until each addition is absorbed. Cook until rice is creamy but still somewhat firm in center (add more water in ½ cup increments if broth/water mixture runs out), 10 to 12 minutes longer.
4. Stir in the cheese. Season with salt and pepper, if necessary. Serve.