



# Risotto with Roasted Radicchio, Mushrooms, and Lemon



## Glossary

**Radicchio:** Radicchio, an Italian lettuce, has dark red leaves and a bitter flavor. It can be used raw in salads, or roasted, grilled, or sautéed for a softer texture and smokier flavor.

## Cooking Tip

Patience is key for making risotto. Wait until each addition of stock has been absorbed completely before the next-- we promise it'll be worth the wait! Also note that you might not need to use all the stock.

Be sure to read through the entire recipe before you begin cooking. Trust us-- you'll be glad you did!

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servings  40-50 minutes  740 calories per serving



## Ingredients

- 2 sprigs rosemary
- 1 head radicchio
- ½ pint cremini mushrooms
- 1 lemon
- 1 onion
- ½ tablespoon vegetable base
- 1 tablespoon balsamic vinegar
- 1 packet honey
- 2 packets butter, divided
- 1 cup Arborio rice
- ½ cup white wine
- ¼ cup grated pecorino cheese

## What You Need At Home

- small pot
- baking sheet
- medium high-sided pan
- 2 tablespoons olive oil
- 3 cups water
- kosher salt
- black pepper



### 1. Prepare Ingredients

Preheat oven to 400°F. Pick rosemary leaves and mince, discarding stems. Rinse radicchio, pat dry with paper towel, and roughly chop leaves, discarding root. Wipe mushrooms clean with a damp paper towel and quarter. Halve lemon. Peel onion and cut into small dice. In a small pot, whisk together vegetable base with 3 cups water.



### 2. Roast Vegetables

On a baking sheet, toss radicchio and mushrooms with rosemary, balsamic vinegar, 1 tablespoon olive oil, salt, and pepper. Arrange in a single layer and roast until tender, about 12 minutes. Remove from oven and immediately drizzle over honey. Set aside.



### 3. Prepare Risotto

Meanwhile, place pot with vegetable base mixture over medium heat and bring to a simmer. Heat 1 tablespoon olive oil and 1 packet butter in a medium high-sided pan over medium heat. When butter is foamy, add onion and sauté until soft and translucent, about 5 minutes. Add Arborio rice and stir to coat, about 2 minutes. Add white wine and cook, stirring, until almost absorbed, 2-3 minutes.



### 4. Cook Risotto

Add 1 cup vegetable base mixture to rice in pan and cook, stirring, until completely absorbed, about 3 minutes. Continue adding vegetable base mixture in ½-cup increments as needed, stirring frequently and waiting until absorbed between each, until rice is creamy and tender, about 25 minutes. Discard any remaining vegetable base mixture.



### 5. Season Risotto

Add roasted radicchio and mushrooms to risotto in pan and stir to combine. Remove pan from heat and stir in remaining butter and grated pecorino. Taste and add salt and pepper as needed.



### 6. Plate Risotto

Divide risotto evenly between 2 plates. Squeeze juice of ½ lemon over each and serve.

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