

Gorgonzola Risotto with Peas and Bacon

Creamy and delicious, this works as a main dish for two, or a side dish for four.

8 oz thin cut bacon, chopped into 1/2 inch pieces

2 tablespoons olive oil

1 large onion, diced

2 cloves of garlic, chopped

1 cup arborio rice

4 cups low sodium chicken stock

4 oz gorgonzola cheese, grated

1/2 cup frozen peas

Salt and pepper to taste

Place bacon in a cold, medium sized frying pan. Turn on heat to medium, then cook, stirring frequently, until bacon is crispy. Slow and lower temperature works best for this rather than hot and fast. Transfer bacon to a bowl lined with paper towel to drain off the fat.

In a medium sized saucepan, heat the olive oil over medium high heat, then add in the onion. Cook until translucent, 5-8 minutes. Add in the garlic and cook for two more minutes, stirring frequently. Add in the rice and stir for one minute until rice is glossy and coated with oil. Add one cup of stock and stir constantly until all of the liquid has been absorbed into the rice. Add the remaining stock, a half cup at a time until the rice is tender. Stir constantly so the rice doesn't stick to the bottom of the pan. If you run out of stock before the rice is tender, you can substitute the stock with water or a small amount of white wine.

Once the rice is tender, stir in the gorgonzola and the peas. Continue to stir until the cheese is melted and the peas are hot. Add in 3/4 of your cooked bacon. Stir until combined, add salt and pepper to taste. and then serve immediately. Top with reserved bacon.