

# HOW TO INSTANT POT

## RISOTTO

This hands-off risotto can easily be adapted.  
Makes: 4-6 Servings

### Ingredients

- 2 tbsp olive oil (or butter)
- 1 yellow onion, diced
- 4 garlic cloves, rough chopped
- 2 cups Arborio rice
- 1/4 cup white wine
- 4 cups veggie or chicken stock
- 1 tsp salt
- 1/2 tsp pepper
- 1/2 – 1 cup parmesan (or sub pecorino, manchego, goat, etc. )
- drizzle of olive oil or a couple tablespoons of butter
- (optional) lemon zest from one lemon
- optional more stock or broth to the desired consistency

### Directions

- Heat oil on Saute function on the Instant Pot. Saute onion and garlic until tender and fragrant, about 3-4 minutes.
- Add Arborio rice and Saute one minute. Add wine and cook this off, about 2 minutes. Add the stock and bring to a light simmer, scraping up any browned bits.
- Stir in salt and pepper. If adding any dried herbs, add now.
- Then hit Keep Warm/Cancel button and set Instant Pot by pressing Manual or Pressure Cook. High pressure for 6 minutes.
- Allow cook cycle to complete. Then natural pressure release for 5 minutes, then manually release to safely open lid (letting this naturally release all the way may result in rice that is slightly overcooked )
- Stir in the lemon zest, grated parmesan or other cheese, optional butter, and any optional additions you like.
- Then stir in a little more broth to loosen it up and give it nice creaminess.
- Adjust salt and pepper. Divide among bowls and top with fresh herbs and more finely grated cheese.