



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

### *Roz’s Easy Risotto with Pear and Fennel*

#### Ingredients:

½ cup finely chopped sweet onion  
2 tablespoons butter  
1 garlic clove minced  
¼ cup olive oil (est)  
1 cup uncooked Arborio rice  
3 cups chicken broth  
¼ cup white wine  
1/3 cup grated Parmesan  
1 pear, peeled & chopped  
1 fennel bulb, sliced

One of our favorite places to shop for “Jersey Fresh” fruits and vegetables any day of the week is the Homestead Farm Market in Lambertville just down the road from our Rosemont Studio. Debbie and Roz create lots of delicious salads and daily sandwiches, and we love this risotto. It might possibly be the easiest risotto recipe we have ever seen, and certainly one of the tastiest.

- Stir first 3 ingredients together with 1 tbl oil in microwavable bowl. Microwave on high for 3 mins. Stir in rice and microwave on high for 2 mins.
- Stir in 2 3/4 cups broth and 1/4 cup wine. Cover tightly with plastic or glass cover that fits tightly on bowl. Microwave on high for 9 mins. Carefully swirl bowl without uncovering and microwave for another 8 mins.
- While rice is cooking drizzle fennel with enough oil to coat and add s & p. Place on roasting pan lined with parchment paper and cook for 20 mins at 350° or until tender. Pear should be prepared same as fennel and cooked on same pan but only for 10 mins.
- Remove rice from microwave and stir in cheese and ¼ cup broth, stirring for minute or so until creamy. Add more broth a tablespoon at a time for desired consistency.

• Stir fennel and pears into rice. Adjust seasoning with salt & pepper  
Serves 4

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)