



Spring Risotto

with Pecorino Cheese and Micro Greens

Get excited about warmer weather with this creamy risotto loaded with stunning greens: pea tendrils, spinach, pencil asparagus, and spring onions. With a side of lemony micro greens and a garnish of chives, here's a dish to get excited about this spring.

30-40 minutes

Serves 2 people

640 calories per serving

Plated.

* Ingredients

- 1 lemon, divided
- 6 ounces pencil asparagus
- 2 ounces spring onions
- 16 ounces vegetable stock
- 1 packet butter
- 1 cup Arborio rice
- ½ cup white wine
- 1 ounce pea tendrils
- 1 ounce baby spinach
- ⅓ ounce fresh chives
- 1 ounce micro greens
- ¼ cup grated pecorino cheese

🔪 You'll Need

- 1 tablespoon + 1 teaspoon olive oil
- 2 cups water
- kosher salt
- black pepper
- 2 8" medium pots, 1 with lid

💡 Recipe Tips

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

Be sure to stir the risotto frequently to keep it from sticking to the pot. It's finished cooking when the liquid is absorbed and the rice is almost tender.



1. Prepare Ingredients

Halve **lemon**. Rinse remaining produce. Trim and discard woody ends of **asparagus** and cut into 2-inch pieces. Halve **spring onions** lengthwise and thinly slice crosswise.



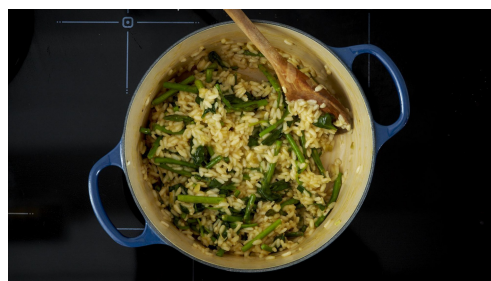
2. Toast Rice

Bring **vegetable stock** and **2 cups water** to a boil in a medium pot over high heat, then reduce heat to low. Reserve **⅓ cup**, then cover to keep warm. Heat **butter** and **1 tablespoon olive oil** in a separate medium pot over medium heat. When oil is shimmering, add **spring onions** and sauté, stirring, until softening, about 5 minutes. Stir in **rice** to toast, about 2 minutes.



3. Simmer Risotto

Add **white wine** to pot with rice over medium heat and cook, stirring, until mostly absorbed, about 3 minutes. Add **1 cup warm vegetable stock mixture** from pot and cook, stirring, until completely absorbed, about 3 minutes (see Recipe Tip). Continue adding stock in ½-cup increments as needed, stirring frequently and waiting until absorbed between each addition, until rice is almost tender, about 15 minutes total.



4. Cook Vegetables

Add **pea tendrils, spinach, asparagus, and reserved vegetable stock mixture** to pot with risotto over medium heat. Season with **½ teaspoon kosher salt** and **pepper** as desired. Cook, stirring, until vegetables are tender, 3-5 minutes. Remove pot from heat. Meanwhile, thinly slice **chives**.



5. Season Micro Greens

In a small bowl, toss **micro greens** with **juice of ½ lemon** and **1 teaspoon olive oil** to coat.



6. Plate Risotto

Add **pecorino, chives, and juice of remaining ½ lemon** to pot with risotto and stir to combine. Taste and add more **salt** and **pepper** as needed. Enjoy while it's warm.

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