PROTEIN GREENS risotto



cook time:	prep time:	featured product:
30	**10**	**PROTEIN GREENS**

enjoy a rich, creamy meal with this PROTEIN GREENS risotto with parmesan recipe! this risotto is easy to make. top it off with shaved parmesan for a dreamy bite. it's sure to take the chill off! serve as a tasty and nutritious addition to a holiday gathering or as a hearty dinner to warm you up on a cold night!

ingredients

4 servings

1 package (5 oz) **organicgirl© PROTEIN GREENS** ? , roughly chopped
2 tablespoons extra-virgin olive oil
1 small onion, diced
½ teaspoon sea salt
1 cup Arborio rice
3 ½ cups chicken or vegetable broth
1/4 cup pre-made pesto
Shaved parmesan cheese (optional)

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. in a pot, warm oil over medium heat. sauté onion and salt until beginning to soften, about 5-6 minutes.

2. stir in rice and PROTEIN GREENS, and cook for 2 minutes.

3. add half the broth and simmer until most of the liquid is absorbed, stirring halfway through, about 8-10 minutes. add remaining broth and simmer until rice is tender, about 8-10 minutes more.

4. stir in pesto until heated through and arrange on plates. top with fresh ground black pepper and shaved parmesan if desired.