

Kathy Gunst's Corn, Tomato, and Basil Summer Risotto

Kathy's Note

This is a light, summery rice dish flecked with sweet corn, cherry tomatoes, basil and scallions. You can keep it even lighter by avoiding adding cheese at the end, but a light dusting of grated Parmesan does add a wonderful creamy texture. Serve for lunch or dinner with a garden salad and crusty bread.

Ingredients:

1 ½ tablespoons olive oil
1 small onion, finely chopped
3 scallions, white and green parts thinly chopped
Salt and freshly ground black pepper
1 cup raw corn kernels
¾ cup cherry tomatoes cut in half or ripe tomatoes, chopped
¼ cup thinly sliced fresh basil
1 cup short grain rice
½ cup white wine
1 cup chicken or vegetable broth
½ cup water

Garnish:

¼ cup thinly slice scallions and ¼ cup thinly sliced fresh basil; 1 cup grated Parmesan cheese

In a heavy, medium pot heat the oil over low heat. Add the onion and half the scallions and cook, stirring, for 8 minutes. Season with salt and pepper. Add the corn and tomatoes and half the basil, and cook 2 minutes, stirring. Add the rice and cook for 1 minute, stirring to incorporate all the ingredients with the rice. Raise the heat to high and add the wine. Let boil for 2 minutes. Add the stock and water and bring to a boil and let boil for 1 minute. Add the remaining scallions and basil. Reduce the heat to low, stir and let cook for about 15 minutes, stirring frequently, or until almost all the liquid is absorbed, and the rice is tender, about 12 to 15 minutes.

Serve topped with the scallions and basil and serve cheese on the side.

Serves: 2