

# Risotto



## Ingredients

- 1/3 cup Parmesan cheese
- 1/2 cup white wine
- 1 onion, chopped
- 2 cups arborio rice
- 2 cloves of garlic
- 4 cups chicken broth
- 1 tbsp. Olive oil
- Salt & pepper to taste

## Directions:

1. Simply add wine, oil, onions, and garlic and push the **RICE/RISOTTO** button. Stir until the onions become slightly translucent.
2. Add rice and then stir with the onion mixture. Make sure all of the rice is stirred. Some may even become toasted and brown.
3. Add the broth and close the lid. Set the **PRESSURE VALVE** to **SEAL**.
4. When done, let the pressure release. Open the lid, stir the rice, and add the Parmesan cheese. Salt and pepper to taste.