



Paella Rice Risotto Style

INGREDIENTS

(Serves 4-6)

2 c Paella Rice (or arborio)

6-7 c hot water (chicken or vegetable stock optional)

1 c yellow onion, diced

1 c red onion, diced

2-3 scallions, sliced

Note: onion amounts are up to you as to how much you like. Add or decrease to your taste.

INSTRUCTIONS

1. Sauté a mixture of red, yellow onion and scallion until caramelized. Set aside
2. In a medium sized pot, simply sauté some more onions in oil, salt and pepper then add the rice, toast it until it looks pearlized.
3. Then add either hot water or hot stock (chicken or vegetable) a few ladles at a time until the rice absorbs the liquid. Continue until the rice is tender then stir in the sautéed onion mixture.

Note: you can replace the onions with any vegetable you. For ex: sautéed peas, or chopped string beans. Use your imagination.