

Classic Italian Risotto in Bianco

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/classic-italian-risotto-recipe>

Ingredients:

- 2 tablespoons butter
- 1 onion medium, minced
- 1 clove garlic minced
- 2 cups arborio or Carolina Gold rice
- 7 cups chicken broth homemade is best
- 1/3 cup dry white wine
- sea salt
- black pepper
- 2/3 cup heavy cream
- 2 tablespoons butter
- 2 cups parmigiano freshly grated, Regiano cheese
- chives optional
- Italian parsley optional

Nutrition:

1. Calories: 930 calories
2. Carbohydrate: 92 grams
3. Cholesterol: 130 milligrams
4. Fat: 48 grams
5. Fiber: 5 grams
6. Protein: 35 grams
7. SaturatedFat: 26 grams
8. Sodium: 1230 milligrams
9. Sugar: 2 grams

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