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Portofino Lamb and Artichoke Risotto

Yield: 6 min Total Time: 50 min

Recipe from: https://www.recipeschoose.com/recipes/lamb-risotto-recipe-italian

Ingredients:

- 2 tablespoons olive oil
- 1 tablespoon butter
- 1/2 cup shallots chopped
- 2 cups arborio rice uncooked
- 1/2 cup red wine
- 6 cups chicken broth heated and divided
- 3/4 cup asiago cheese grated
- 2 cups lamb diced leftover roast
- 1 clove garlic minced
- 6 1/2 ounces marinated artichoke hearts undrained and chopped

Nutrition:

- 1. Calories: 420 calories
- 2. Carbohydrate: 62 grams
- 3. Cholesterol: 15 milligrams
- 4. Fat: 13 grams
- 5. Fiber: 5 grams
- 6. Protein: 14 grams
- 7. SaturatedFat: 4 grams
- 8. Sodium: 260 milligrams
- 9. Sugar: 1 grams

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