

Steak Gorgonzola Alfredo Risotto

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-recipe-steak-balsamic-vinegar>

Ingredients:

- 1 pound steak
- salt
- black pepper
- 1 tablespoon balsamic vinegar
- 6 tablespoons butter
- 2 tablespoons red onion finely diced
- 1 1/2 cups arborio rice
- 1 cup white wine
- 6 cups chicken stock or vegetable stock
- 3/4 cup freshly grated Parmesan cheese
- 1/3 cup sundried tomatoes sliced or diced
- 3/4 cup frozen chopped spinach
- 4 ounces gorgonzola crumbles or blue cheese, approximately 3/4 cup
- balsamic glaze optional

Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 83 grams
3. Cholesterol: 75 milligrams
4. Fat: 28 grams
5. Fiber: 4 grams
6. Protein: 26 grams
7. SaturatedFat: 14 grams
8. Sodium: 1240 milligrams
9. Sugar: 11 grams

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