

RED BEET RISOTTO WITH MUSTARD GREENS AND GOAT CHEESE

from epicurious.com

(6 servings)

Ingredients

- ¼ cup (½ stick) **butter**
- 2 (2½-3 ½-inch diameter) **beets**, peeled, cut into ½-inch cubes
- 1½ cups chopped **white onion**
- 1 cup **Arborio rice** or medium-grain **white rice**
- 3 cups low-sodium **chicken or vegetable broth**
- 1 Tbsp **balsamic vinegar**
- 1 tsp **salt**
- 1½ cups chopped **mustard greens**
- 1 (5 ½ oz) package chilled soft fresh **goat cheese**, coarsely crumbled

Preparation

- 1.** Melt butter in heavy large saucepan over medium heat. Add beets and onion. Cover; cook until onion is soft, about 8 minutes.
- 2.** Mix in rice.
- 3.** Add broth and vinegar. Increase heat; bring to boil. Reduce heat to medium-low. Simmer uncovered until rice and beets are just tender and risotto is creamy, stirring occasionally, about 15 minutes.
- 4.** Season with salt and pepper.
- 5.** Spoon into shallow bowls. Sprinkle with greens and cheese.