

Butternut Risotto with Rocket & Feta



Delicious. Every time.

Prep time: 5 min

Cook time: 25-30 min

Serves 2-3

Ingredients:

1 pk ROYCO Wet Cook in Sauce Chicken Ala King 415g

½ onion, chopped

10 ml chopped sage (5ml dried)

20 ml butter or margarine

250 ml Arborio rice

½ pk rocket leaves

60 g feta



Cooking Instructions:

1. Fry the onions and sage in a little butter / margarine until the onions are soft.
2. Add the Arborio rice and stir for 1 minute.
3. Measure 875 ml (3 ½ cups) of water, add 125ml water and stir on a low heat until the water has almost all been absorbed.
4. Continue adding the water, 125ml at a time until the rice is just cooked, this should take about 20 minutes.
5. Add the ROYCO sauce and stir for 1 minute.
6. Roughly chop the rocket leaves and feta, stir into the risotto. Serve immediately.

Tip: Risotto should have a creamy texture with a slight bite. If the risotto is cooked on too higher heat you will need to use more water.