

Baked Garlic Prawn Risotto



A delicious and easy risotto that you don't have to watch or stir. A perfect weeknight dinner.

Ingredients

- 1 leek, sliced
- 3 garlic cloves, crushed
- 1 cup arborio rice, uncooked
- 1/2 cup frozen peas
- 200 g frozen prawns, chopped
- 2 cups salt reduced chicken stock
- 1/3 cup parmesan cheese, grated
- 1/4 cup fresh basil leaves, plus extra for garnish
- extra virgin olive oil for cooking

Method:

1. In a large oven-proof pan, heat a drizzle of olive oil over medium high heat. Cook the leek until tender, 4-5 minutes, then add the garlic and cook until fragrant. Add the rice, peas, prawns,

chicken stock and stir to combine. Take the pan off the heat, cover tightly with foil or a lid and bake in the oven until the stock is absorbed and the rice is cooked through, 25-26 minutes.

2. When the risotto is al dente, remove it from the oven and stir in the parmesan, fresh basil leaves and a tablespoon of water to loosen if needed.