

# **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.