

## RED CURRY RISOTTO

- |                                    |  |
|------------------------------------|--|
| 2 tbsp (25 mL) oil                 | 1/2 cup (125 mL) dry white wine                      |
| 1 cup (250 mL) chopped onion       | 1 cup (250 mL) sliced fresh mushrooms                |
| 1 tbsp (15 mL) grated fresh ginger | 1 can (14 oz/398 mL) coconut milk                    |
| 2 cloves garlic, finely chopped    | 4 cups (1 L) canned chicken broth or vegetable broth |
| 1 1/2 cups (375 mL) arborio rice   | 1 1/2 cups (375 mL) frozen peas                      |
| 2 tsp (10 mL) paprika              | 1/4 cup (50 mL) chopped fresh cilantro               |
| 3/4 tsp (3 mL) red curry paste     |  |
| 1/4 tsp (1 mL) salt                |  |

Heat oil in a nonstick wok or large saucepan over medium heat. Add onion, ginger and garlic; saute for 2 minutes. Add rice and saute for 2 minutes. Add paprika, red curry paste and salt; cook, stirring, for 1 minute. Add wine and cook, stirring, until wine is almost absorbed. Stir in mushrooms and coconut milk; cook, stirring frequently, until liquid is almost completely absorbed. Meanwhile, heat broth to simmering. Add 1 cup (250 mL) hot broth to rice mixture and cook, stirring frequently, until almost all of liquid is absorbed. Add remaining 3 cups (750 mL) hot broth, 1 cup (250 mL) at a time, cooking and stirring constantly until mixture is creamy, rice is tender and most of liquid is absorbed, about 20 - 25 minutes. Stir in peas and cook, stirring, for 1 minute. Stir in cilantro. Serve immediately. Serves 4 - 6.