

Simple Parmesan Baked Risotto



- 1.5 cups arborio rice (a.k.a. risotto rice)
- 4.5 cups chicken stock
- 1 cup finely grated parmesan
- 2 tablespoons butter
- salt and pepper, to taste

Stir together the stock and rice in a 10 cup baking dish, cover tightly with foil (or lid). Bake at 355°F for 40 minutes or until rice is al dente (cooked but crisp) and most of the stock has been absorbed (it will still be quite loose and wet). Stir in parmesan and butter until creamy. Season with salt and pepper.

Serves: 6

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