

# Carrot Risotto With Chile Crisp

By Alexa Weibel

**Total Time** 30 minutes

**Rating** ★★★★★ (1,023)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

Simple yet surprising, this pantry risotto is a study in contrasts: Luscious, creamy risotto is topped with caramelized carrots that are roasted with spicy [chile crisp](#) while you make the rice. The risotto base — a classic approach using shallots, garlic and white wine — is the foundation for a cheap though lush meal that can be cobbled together with pantry ingredients. This one is subtly sweetened with freshly grated carrots, then topped with a pile of smoky roasted carrots. Don't underestimate the versatility of chile crisp: This tingly, crunchy condiment can animate any number of rich dishes like risotto, pizza and macaroni and cheese with a robust dose of heat. In recipes, as in life, opposites attract.

## INGREDIENTS

**Yield:** 4 servings

2¼ pounds carrots, peeled  
2 tablespoons store-bought or homemade chile crisp, plus more for serving  
Kosher salt (such as Diamond Crystal) and black pepper  
5 cups chicken or vegetable stock  
4 tablespoons unsalted butter  
1 large shallot, minced  
3 garlic cloves, finely chopped  
½ teaspoon ground coriander  
½ cup dry white wine  
1½ cups/10 ounces arborio rice  
2½ ounces finely grated Parmesan (about 1¼ cups, packed), plus more for serving (optional)

## PREPARATION

### Step 1

Heat the oven to 400 degrees. Prep the carrots: If you've got a food processor, roughly chop ¾ pound carrots. Add them to the bowl of your food processor; pulse until they form very small, confetti-like flecks no larger than ¼-inch big (you should have about 2 cups); set aside. (You can also coarsely grate the carrots using a box grater.) Slice the remaining 1½ pounds carrots on a sharp diagonal about ¼-inch thick; transfer to a baking sheet. Toss the sliced carrots with 2 tablespoons chile crisp. (If your chile crisp is predominantly crunchy bits, you can thin it with a little canola or vegetable oil, if needed.) Season the carrots generously with salt and pepper and bake until tender, about 15 minutes, stirring halfway through.

### Step 2

Add the stock to a lidded saucepan (any size that will hold it will do); cover and warm over low.

### Step 3

In a medium saucepan, melt 2 tablespoons butter over medium-high heat. Add the uncooked carrots, shallot, garlic and coriander; season generously with salt and pepper. Cook, stirring frequently, until very fragrant, 2 minutes.

### Step 4

Add the wine to the carrot mixture and cook, stirring occasionally, until mostly evaporated, about 3 minutes.

### Step 5

Stir the rice into the carrot mixture, reduce the heat to medium and cook, stirring, 2 minutes. Add 1 cup warmed stock and cook, stirring frequently, until the liquid is almost absorbed, about 3

minutes. Repeat 4 more times, adding warm liquid and stirring until absorbed.

#### **Step 6**

Once the rice is tender and creamy and all the stock has been absorbed, add the cheese and the remaining 2 tablespoons butter; stir vigorously to combine until the risotto feels silky, creamy, luxurious. Season the risotto to taste with salt and pepper.

#### **Step 7**

Divide risotto among shallow bowls or plates and top with the roasted carrots. Serve with additional chile crisp, for drizzling on top.

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