

*Risotto has always had the reputation of being a pain to make because it's traditionally made on the stovetop by stirring a little liquid into rice until it's absorbed, then adding a little more and stirring until absorbed, etc. The result is nice and creamy but it takes a lot of work. Lately a lot of food writers have asked "is this really necessary?" and through experimenting decided it was nonsense. This recipe is for an Instant Pot and says it's "every bit as creamy as one made on the stove top but with far less effort and time."*

## The Washington Post

### Instant Pot Risotto

- 3 tablespoons extra-virgin olive oil, divided
- 1 small yellow onion, finely chopped (about 1 cup)
- 3 medium garlic cloves, thinly sliced
- 1 3/4 cups (11 ounces) arborio or carnaroli rice
- 1/3 cup dry white wine
- 2 teaspoons kosher salt
- 4 cups chicken or vegetable broth, preferably homemade
- 2/3 cup (2 3/4 ounces) fresh or frozen peas
- 1/2 cup (1 1/2 ounces) freshly grated parmesan cheese, plus more (optional) for serving
- 2 tablespoons unsalted butter (optional)
- Chopped fresh flat-leaf parsley, for garnish

#### Step 1

Set your multicooker to SAUTE and heat 2 tablespoons of the oil until shimmering. Add the onion and cook, stirring, until it softens and becomes translucent, about 4 minutes. Add the garlic and cook, stirring, until aromatic, about 1 minute.

#### Step 2

Add the remaining 1 tablespoon of oil and the rice. Cook, stirring, until the rice is lightly toasted and smells nutty, 3 to 8 minutes. Stir in the wine and salt and cook until the wine has evaporated, about 1 minute. Stir in the broth, then cover, set the steam valve to PRESSURE (or SEALING) and turn to HIGH. After the cooker reaches high pressure, which takes 5 to 10 minutes, cook for 6 minutes.

#### Step 3

Release the pressure manually, then stir in the peas, cheese and butter, if using, and continue to stir until the risotto is creamy and the peas are just warmed through, about 2 minutes. Taste, and adjust seasonings as needed. Divide among 4 bowls, top with more cheese, if using, and garnish with the parsley.

#### VARIATIONS

- For red wine risotto: Reduce the broth to 3 cups and add 1 cup of red wine.

- For pancetta and corn risotto: Render 4 ounces diced pancetta until crisp before cooking the onion; substitute the kernels from 2 ears of corn for the peas.

- For lemon and herb risotto: In place of peas, stir in 1/2 cup chopped tender herbs, such as basil, tarragon, chervil or parsley. Season to taste with fresh lemon juice.

