

Beetroot Risotto with Fetta

Ingredients <ul style="list-style-type: none">• 8 cups chicken Stock• 1 Onions (Peeled And Chopped finely)• 3 tablespoons Olive Oil• 100g fetta cheese• 2 Cloves Garlic (Peeled And Minced)• 2 cups Arborio Rice• 200g beetroot, grated• Salt & Pepper	Equipment <ul style="list-style-type: none">1 chopping board1 big knife1 small knife1 measuring jugmeasuring spoonsmeasuring cups1 big saucepan1 medium saucepan1 grater1 slotted spoon1 ladle
What to do <ol style="list-style-type: none">1. Heat chicken stock in a saucepan.2. In another large saucepan, sauté the onions with the olive oil over medium high heat until softened.3. Add finely chopped garlic and Arborio rice and stir until the grains are well coated with oil and slightly toasted, about 3 minutes.4. Add 1 cup of stock and stir until the rice has absorbed the stock.5. Continue adding the heated stock, one ladle-full at a time, allowing it to be absorbed by the rice, before adding more.6. Continue adding stock, stirring frequently until the risotto is tender and creamy.7. Grate beetroot and add to rice8. Season with salt and pepper. Stir well9. Serve in bowls garnished with some crumbled fetta cheese.	