



Cheesy Risotto (Mock Mac & Cheese, Gluten Free)

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Servings: 6

Prep: 35-40 minutes

Ingredients

4 cups chicken broth (or one 32 oz carton)	4-6 slices bacon (raw)
1 ½ tsp. dry ground mustard	1 small onion, diced
1 cup shredded cheddar cheese	2 cloves garlic, crushed
½ cup Greek yogurt (or plain)	1 ½ cups Arborio rice
1-2 slices Velveeta cheese	salt and pepper to taste

Equipment

- A minimum 9" skillet (extra deep), or a heavy Dutch oven.
- Rubber spatula, tongs
- Liquid & dry measuring cups, teaspoon measuring spoons
- Cutting board, knife, cheese grater

Method

- Over medium/high heat, fry the bacon slices until crisp. Remove bacon and place on paper towels. Reserve for later.
- To the hot bacon grease, add onion and garlic. Sauté for 3-4 minutes or until translucent and soft.
- Add Arborio rice and stir until slightly toasted, just under 1 minute should do it.
- Add 2/3 cup chicken broth. Gently stir and adjust heat to just a simmer, not boiling. Stir gently and frequently (at least once every two minutes).
- *When to add more broth:* Run the rubber spatula down the center of the pan, making a trough. If the risotto runs back together, it is not ready for more broth yet. If the risotto does not run back together and the trough remains, add another 2/3 cup broth.
- Keep adding broth in 2/3 cup increments every time the trough is ready, until you have just a bit of broth left (Making sure you are stirring gently and frequently).
- Using a spoon, carefully cool a bite of risotto from the pan and taste it. Is it done to your liking? If not, add the remaining broth until the risotto is the tenderness you desire. If it is to your liking, add the white wine and remove from the heat.
- Stir until white wine is absorbed and mostly evaporated. (If this is taking too long, you can reintroduce the pan to the heat momentarily).
- Add ground mustard, shredded cheese and yogurt. Stir until melty and creamy.
- Salt and pepper to taste (I usually don't salt, as the cheese and bacon provides enough for my taste).
- Chop or break up the reserved bacon and stir in.
- Taste. Is it cheesy enough? If not, add one slice of Velveeta. Stir until fully incorporated.
- Taste again. Is it cheesy enough, if not, add the second slice of Velveeta. Stir until fully incorporated.
- Serve!
- Very good heated up the next day.