

Risotto Verde

- 1 cup Arborio (risotto) rice
- 2 tbsp. olive oil
- 2 tbsp. butter
- 1/2 cup chopped onion
- 1 jalapeno, minced (seeds removed if you like it milder)
- 2 cloves garlic, minced
- 1 to 2 tsp. cumin (I like cumin, I used 2)
- 2 10 oz. cans green (Verde) enchilada sauce
 - * 14 Oz. chicken broth
 - * 1/4 cup cilantro (chopped), optional
 - * Salt to taste

In a large Dutch oven or other heavy bottomed pot, heat oil and butter over medium. Sauté onion and jalapeno until the onion is tender, about 3 minutes. Add garlic and the rice and sauté for another 2 minutes. Add the cumin, cook for 30 more seconds or until it becomes aromatic.

Mix the enchilada sauce and chicken broth. Add 1 cup of the enchilada sauce/broth mixture, cook, stirring frequently until all the liquid is absorbed. Add the remaining sauce/broth mixture 1 cup at a time, stirring until each cup of liquid is absorbed before add the next about 20 minutes. Stir in cilantro if desired.