

PORK SAUSAGE & PEA OVEN BAKED RISOTTO

A perfect risotto to turn to throughout the winter, shared from our friends at Australian Pork.

INGREDIENTS

- 500g Italian Pork Sausages
- 2 tablespoons olive oil
- 40g butter
- 2 leeks, white part only, trimmed and thinly sliced
- 1 medium brown onion, finely diced
- 4 cups chicken stock
- 2 cups Arborio rice
- 1 cup finely grated parmesan, plus extra to serve
- 1 cup frozen peas
- 1/3 cup flat-leaf parsley leaves, chopped

METHOD

1. Preheat oven to 200°C/180°C fan-forced. Heat oil in a large oven-proof casserole pan over medium heat. Add sausages and cook, turning occasionally, for 10 minutes or until browned and cooked through. Transfer sausages to a plate.
2. Add butter to casserole pan and melt over medium heat. Add leeks and onion and cook, stirring occasionally, for 8-10 minutes or until softened.
3. Meanwhile, pour stock into a medium saucepan and heat over a medium heat until gently boiling.
4. Stir rice through leek mixture. Add hot stock and bring mixture to the boil. Slice sausages and stir through rice mixture. Cover and bake for 15-20 minutes or until liquid has evaporated and rice is tender.
5. Stir through parmesan and peas. Season with salt and pepper. Stand for 5 minutes or until peas are heated through. Serve risotto sprinkled with extra parmesan and chopped parsley.



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