

# Leek, Bacon, and Pea Risotto

## Ingredients

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1 Leek (slice thinly)  
6 c Chicken Broth  
2 Bacon Slices (cut into strips)  
1 1/4 c Arborio Rice  
1/2 c White Wine  
6 T Green Peas  
1/4 c Parmesan  
1 T Lemon Juice  
0 ds Salt  
0 ds Ground Black Pepper

## Instructions

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1. In a saucepan, bring broth to a simmer over medium heat. Meanwhile, in a Dutch oven, cook bacon over medium, stirring, until lightly browned but not crisp, 5 minutes. Add leeks; cook, stirring, until softened, 2 minutes. Increase heat to medium-high. Add rice and cook, stirring, until translucent around edges, 1 minute.

2. Add wine and stir until evaporated, about 2 minutes. Add 1 cup broth. Reduce heat to medium-low and cook, stirring, until broth is absorbed, about 2 minutes. Repeat process, gradually adding broth, until rice is al dente and risotto is creamy (you may not need all the broth), about 35 minutes.

3. Stir in peas after the final addition of broth. Remove skillet from heat and stir in Parmesan.

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Cover and let stand 2 minutes. Season risotto with lemon juice, salt, and pepper. Serve immediately.