INSTANT POT RISOTTO WITH PARMESAN

1 tbsp. unsalted butter

1 tbsp. olive oil

1 medium onion, finely chopped

2 cloves garlic, finely chopped

1 ½ cups Arborio rice

Salt and pepper

½ cup dry white wine

3 ½ cups chicken or vegetable broth

½ cup freshly grated Parmesan

1. Press Saute on the Instant Pot, heat butter and oil with onion, then cook, stirring occasionally until tender, 6 minutes. Stir in garlic and cook 2 minutes.

2. Stir in rice and season with salt and pepper. Cook, stirring occasionally, until golden brown and toasted, 4-6 minutes. Add wine and cook until absorbed, about 1 minute. Stir in broth, press Cancel.

3. Lock the lid, set vent to Sealed and cook on high pressure 5 minutes. Use the quick release method to release the pressure, then open the lid. Stir risotto until liquid has been absorbed, 2-3 minute. Stir in Parmesan. Serve with additional Parmesan and cracked pepper, if desired.

Serves 4