

THE P•K•P WAY

Lemon Chicken Risotto with Potatoes, Feta, and Green Olives

Yields 6 servings



Ingredients

- 2 chicken cooked breast fillets, shredded
- 7 cups chicken broth, divided
- 4 tablespoons unsalted butter, divided
- 1 shallot bulb, chopped
- 2 cups Dutch yellow potatoes, cubed
- 1 garlic clove, minced
- 2 cups Arborio rice
- 1 cup dry white wine
- 2 ounces crumbled feta cheese
- 1/3 cup green olives, sliced
- 2 tablespoons fresh parsley leaves, chopped
- 2 tablespoons fresh oregano leaves, chopped
- 2 tablespoons fresh green onions, chopped
- 1 teaspoon lemon zest
- 1 teaspoon lemon juice, freshly squeezed
- Salt and pepper to taste

Directions

1. Bring broth to a boil over high heat and reduce heat to bring down to a simmer.
2. In a Dutch oven over medium heat, melt 2 tablespoons butter. Add shallots and potatoes, and cook until shallots are softened, about 3 minutes. Add the garlic and stir until fragrant, about 30 seconds. Add the rice and cook until the grains are translucent around the edges, stirring frequently.
3. Add the wine and cook until fully absorbed, stirring frequently. Stir in 5 cups of the simmering broth. Reduce heat to low and bring to a simmer. Cover and simmer until almost all the liquid has been absorbed, about 18-20 minutes, stirring at about 7 and 14 minutes.
4. Stir in broth 1/4 cup at a time until risotto becomes creamy and the grains are slightly loosened.
5. Add the feta and olives. Off the heat, cover, and let stand for 5 minutes.
6. Stir in the chicken, remaining 2 tablespoons of butter, parsley, oregano, green onions, zest, and lemon juice. Add salt and pepper to taste. Serve warm.