

Zucchini, Peas and Pancetta Risotto

From the website "Lidia's Italy"

By Lidia Bastianich

Active Time: 40 minutes

Total Time: 40 minutes

Servings: 4 to 6 people

Ingredients

2 tablespoons extra-virgin olive

2 ounces pancetta, diced

1 medium onion, chopped

1 1/2 cups Arborio or other short-grain Italian rice

1/4 cup dry white wine

3 small zucchini, chopped (about 1 pound)

Kosher salt

Freshly ground black pepper

6 to 7 cups hot chicken brother, preferably homemade, or low-sodium store-bought, or water

1 cup frozen peas, thawed

1/4 cup chopped fresh chives

2 tablespoons unsalted butter, cut into pieces

1/2 cup freshly grated Grana Padano

Preparation

Heat the olive oil in a large skillet over medium heat. Add the pancetta, and cook until it's just crisp, about 3 minutes. Add the onion, and cook until it's wilted, 3 to 4 minutes. Add the rice, and stir to coat it in the fat. Cook until the rice grains are translucent, about 2 minutes. Add the white wine, and cook until it's absorbed. Stir in the zucchini, and season with salt and pepper.

Add stock or water to cover, cook until it's absorbed, and give the rice a good mix.

Continue to add stock and mix as the stock is absorbed until the rice is al dente, adding the peas for the last 5 minutes. The process should take about 18 minutes from the first addition of liquid, with the final product still a bit loose, but not runny.

Off heat, stir in the chives. Beat in the butter and grated cheese, and serve immediately.

Donna's Notes: an easier way to prepare is to follow the [America's Test Kitchen](#) process whereby 4 cups stock into rice mixture; reduce heat to medium-low, cover, and simmer until almost all liquid has been absorbed and rice is just al dente, 16 to 18 minutes, stirring twice during simmering.

I have used Parmesan Reggiano cheese in place of [Grana Padano](#) when I can't locate it.