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Nachos Risotto

Ingredients:

Avocado Salsa

2 Ripe Avocados, finely diced
1 sml Red Capsicum, finely diced
1 sml Onion, finely minced
1 tbsp Lime Juice
Salt & Pepper, to taste

Risotto

1 tbsp Corn Oil (or Olive Oil)
½ – 1 tsp minced Red Chilli or ¼ tsp Chilli Flakes
1 Spanish Onion, roughly chopped
6 Spring Onions, white part only finely chopped (reserve greens for garnish)
400g Arborio Rice
150ml White Wine
800ml Vegetable Stock, simmering
400g Refried Beans (can)
200ml Mild or Hot Taco Sauce

To Garnish:

150ml Sour Cream
Spring Onion Greens, finely sliced
Reserved Avocado Salsa
70g Corn Chips

Directions:

Avocado Salsa:

In a bowl, add the avocado, minced onion, red capsicum, lime juice and salt & pepper to taste. Mix and set aside for plating up

Risotto:

Heat the corn oil and add the chilli. Stir for 1 minute to release aroma and pungency of the chilli. Add the spanish onion and spring onions. Saute until the onions are soft, and then add the rice and stir to coat.

Add the wine and allow the mixture to simmer while stirring until all the liquid has been absorbed. Start adding the stock half a cup at a time, stirring as the liquid is absorbed.

Continue adding the stock this way until half the stock has been added.

With the next addition of the stock, add the refried beans and taco sauce. Stir thoroughly to combine. Continue adding the stock until all has been added.

Remove the saucepan from the heat and serve.

Garnish with sour cream, avocado salsa, green onions and corn chips.