Kale and Baby Beet Risotto

Ingredients

100 grams salted butter
Baby beetroot, peeled and diced
1 brown onion, finely chopped
2 cups Arborio rice
8 teaspoons vegetable or chicken stock dissolved in 8 cups of boiling water
2 Tablespoon balsamic vinegar
2 cups kale, washed and chopped
Shaved parmesan cheese

Method

Melt butter in a large saucepan over medium heat.
Add beets and chopped onion.
Cook gently until onion is soft, approximately 5 minutes.
Stir in rice. Add the stock and vinegar.
Increase the heat and bring to the boil.
Reduce heat to medium to low.
Simmer uncovered until rice and beets are just tender and the risotto is creamy, stir occasionally, about 10 -15 minutes.
Stir in the chopped kale and cook until greens have wilted.
Season with salt and pepper.
Spoon into a large serving bowl and sprinkle with freshly shaved parmesan.