

Creamy Italian sausage risotto

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Creamy Italian sausage risotto. The perfect marriage of savory sausage , creamy Arborio rice, and Italian herbs is the perfect dish for cozy nights or special gatherings. This recipe combines the earthy flavor of Arborio rice with in a the savory richness of Italian sausage, simmered in a flavorful broth and finished with a touch of cream. Whether you're a seasoned risotto lover or trying it for the first time, this dish is a foolproof way to elevate your table.

Three tips for success when making creamy Italian sausage risotto

1. Warm your broth: Always warm your broth to maintain the temperature of the risotto. Adding cold broth slows the cooking process and makes the risotto less creamy . Keep the broth on low heat in a separate pan and add it a ladle at a time, while stirring.
2. Toast the rice: before adding any liquid lightly toast the rice along with the sausage. This step enhances the nutty flavor and helps the rice hold it's texture as it absorbs the broth.
3. Stir often: Stir often, stirring releases the starch from the rice, creating a creamy consistency. Creamy Italian sausage risotto is a comforting and flavorful restaurant quality dish that brings the heart of Italian cooking to your table. Simple, satisfying and

sure to impress- enjoy every delicious bite.

Ingredients

- 2 Tbsp. olive oil
- 1 small chopped shallot
- 1 Tbsp. minced garlic
- 1/2 lb. Italian sausage casings removed
- 2 cups Arborio rice
- 1 cup white wine
- 5 cups chicken stock warmed
- 1 cup grated parmesan cheese
- 1/2 cup heavy cream
- 2 Tbsp. butter
- 2 Tbsp. chopped Italian parsley

Instructions

1. In the olive oil over medium high heat cook the sausage in a large saute pan over medium high heat until brown , breaking it up into small crumbles as it cooks. Add the garlic and cook until soft.
2. Then add the rice and toast for a few minutes
3. Deglaze the pan with the wine waiting until it evaporates, then beginning adding the warm broth by ladle full while stirring continuously and waiting until it evaporates before repeating the process until all the chicken stock is added . this process will take 15 -20 minutes.
4. Once the rice is fork tender and creamy stir in the parmesan, heavy cream, Italian parsley, and butter. Mix until well combined and heated through .
5. Adjust your seasonings top with more parmesan and parsley. ENJOY!!!!