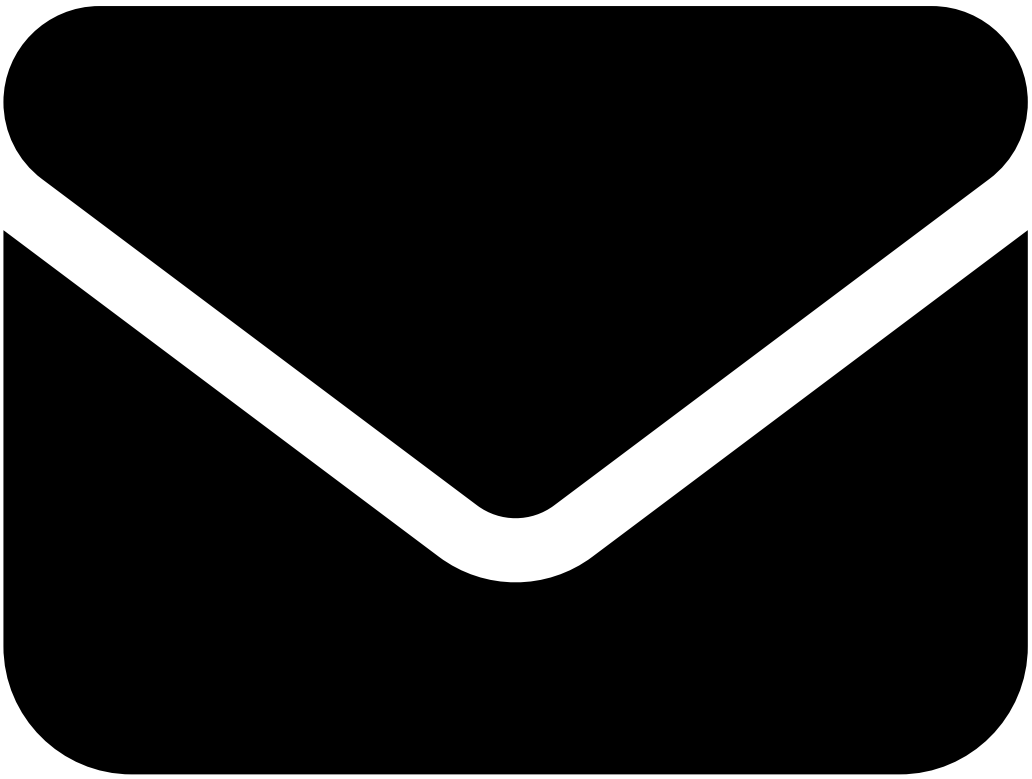
Creamy Italian sausage risotto

Creamy Italian Sausage Risotto

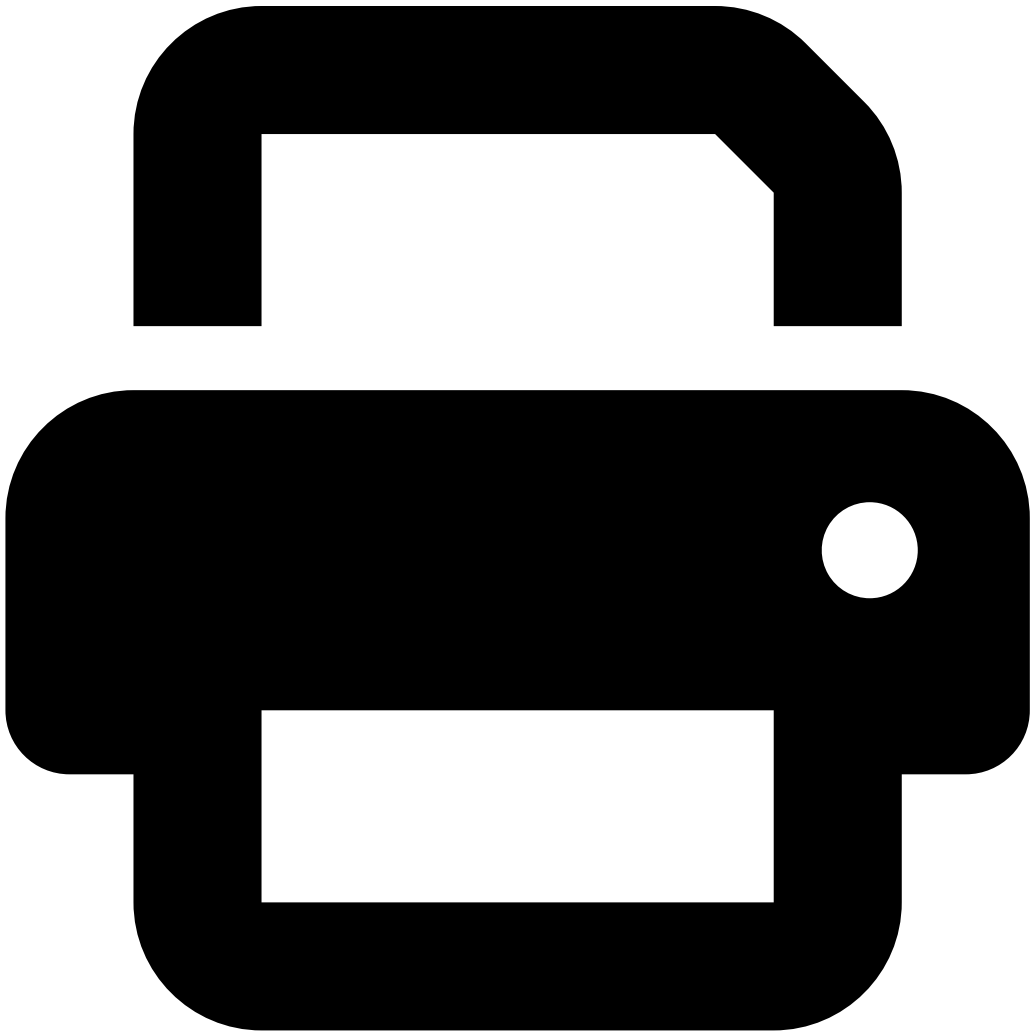
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Creamy Italian Sausage Risotto is the kind of dish that makes a cozy night at home feel a little special. Creamy Arborio rice is slowly simmered in flavorful broth with savory Italian sausage and herbs, then finished with a touch of cream for an extra silky texture. It’s rich, comforting, and full of Italian flavor, yet simple enough to make for a weeknight dinner or serve when you’re gathering with family and friends.

Three tips for success when making creamy Italian sausage risotto

- 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.
- 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.

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.

Risotto is best served immediately while it’s creamy and loose. If it sits too long, the rice continues to absorb the liquid and becomes thicker. If needed, stir in a splash of warm broth just before serving to bring it back to the perfect consistency.

Storage

Store leftover risotto in an airtight container in the refrigerator for up to **3 days**. Reheat gently on the stovetop or in the microwave with a splash of broth or water to loosen it.

What to Serve With It

Simple Italian green salad

Roasted vegetables

Crusty Italian bread

Sautéed greens

Arugula salad with lemon and Parmesan

More Italian Comfort Food” section near the bottom:

- **Creamy Mushroom and Italian Sausage Risotto** – a delicious variation with earthy mushrooms.

- **Italian Sausage and Mushroom Pasta** – an easy one-pan pasta dinner with savory sausage and mushrooms.
- **Italian Sausage, Potatoes and Green Beans** – a rustic 30-minute one-pan meal.
- **Italian Sausage, Escarole and Beans** – another cozy Italian sausage recipe.
- **Creamy Italian Zuppa Toscana Soup** – perfect when you're craving something warm and comforting.

Kitchen Tools I Use

A few simple tools make making risotto easier. I like using a heavy-bottomed pot or Dutch oven for even cooking, a wooden risotto spoon for stirring, and a fine grater for freshly grated Parmesan.

Creamy Italian Sausage Risotto



Creamy Italian Sausage Risotto is a comforting Italian-inspired dish made with savory Italian sausage, creamy Arborio rice, Italian herbs, and flavorful broth. Finished with a touch of cream and Parmesan, this rich and satisfying risotto is perfect for a cozy weeknight dinner or a special meal with family and friends.

- 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

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.

The secret to creamy risotto is adding the warm broth gradually and stirring often. Don’t rush the process—give the rice time to absorb the broth before adding more. The Arborio rice releases its natural starches as it cooks, creating that signature creamy texture without needing a lot of cream.
Main Course
Italian
creamy Italian sausage risotto,