

Bacon & Pea Risotto

Ingredients

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- 1 red onion, diced
 - 2 tbsp oil
 - Knob of butter
- 6 rashers streaky bacon, chopped
 - 300g rice
- 1L hot vegetable stock
 - 100g frozen peas
- 50g grated Grana Padano, to serve

Method

- 1.** Finely chop 1 onion. Heat 2 tbsp oil and a knob of butter in a pan, add the onions and bacon and fry until lightly browned (about 7 minutes).
- 2.** Add 300g rice and 1L hot vegetable stock and bring to the boil. Stir well, then reduce the heat and cook, covered, for 15 - 20 minutes stirring every 5 minutes until the rice is almost tender.
- 3.** Stir in 100g frozen peas, add a little salt, and pepper and cook for a further 3 minutes, until the peas are cooked.
- 4.** Serve sprinkled with the grated cheese and freshly ground black pepper.