



Slow Cooker Creamy Risotto with Spinach

Serves 4

Ingredients:

- 2tbsp olive oil
- 3 shallots, chopped
- 240g risotto rice
- 240ml dry white wine
- 800ml stock
- freshly ground black pepper
- 540g spinach
- parmesan cheese, grated (to serve)

Method:

1. Heat oil in the saucepan
2. Add shallots and cook for 5 minutes, until softened
3. Transfer to the slow cooker
4. Add the rice and mix well
5. Add wine and stock
6. Season with black pepper
7. Cook on high for 3-4 hours
8. Fifteen minutes before the end of cooking time, add spinach leaves and mix well
9. Serve sprinkled with grated parmesan cheese

