

Side Dish

Baked Vegetable Risotto

Betty Crocker Best-Loved Casserole

Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 45 minutes

2 tablespoons extra-virgin olive oil
2 tablespoons onion, finely chopped
2 cloves garlic, finely chopped
1 package (8 oz) fresh crimini mushrooms, quartered
2 teaspoons fresh rosemary leaves, chopped
1 cup short-grain Arborio rice, uncooked
1 can (14 oz) vegetable broth
1/2 cup white wine or water
1 1/2 cups frozen cut green beans, thawed and drained
1/2 cup roasted red bell peppers, drained and cut into strips
1 cup Parmesan cheese, grated

Preheat oven to 400 degrees.

Spray a 2 1/2-quart casserole with cooking spray.

In a 12-inch nonstick skillet, heat oil over medium heat. Cook onion, garlic, mushrooms and rosemary in oil for 3 to 5 minutes, stirring frequently, until mushrooms start to soften.

Add rice; cook and stir for 2 minutes. Add broth and wine; heat to boiling. Remove from heat; pour into casserole.

Bake, covered, for 15 minutes. Stir in green beans, roasted peppers and 1/2 cup of the cheese.

Bake, covered, for 10 to 15 minutes longer or until liquid is absorbed and rice is tender.

Stir in remaining cheese.

Per Serving (excluding unknown items): 196 Calories; 14g Fat (62.9% calories from fat); 10g Protein; 8g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 779mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 2 Fat.