



## CHICKEN, SPINACH AND LEEK RISOTTO (TM7, TM6, TM5)

⏱ 15 min. ⌚ 30 min. 🌱 easy 🍴 4 portions

### INGREDIENTS

100 g Parmesan cheese, cut into pieces (3 cm)  
150 g leek, cut into pieces  
2 garlic cloves  
40 g extra virgin olive oil  
60 g white wine  
300 g risotto rice  
350 g chicken breast, cut into pieces (3 cm)  
600 g water  
3 sprigs fresh thyme, leaves only, plus extra to serve  
½ tsp sea salt  
¼ tsp ground black pepper, plus extra to serve  
1 tsp Chicken stock paste  
100 g fresh baby spinach leaves  
30 g unsalted butter, diced

### USEFUL ITEMS

bowl, serving bowls

### THERMOMIX PARTS

measuring cup, simmering basket, spatula

### Preparation

1. Place Parmesan into mixing bowl and grate **10 sec/speed 10**. Transfer to a bowl and set aside.
2. Place garlic, leek and oil into mixing bowl, and chop **5 sec/speed 5**. Scrape down sides of mixing bowl with spatula, then sauté **3 min/120°C/speed 1**.
3. Add rice and wine, then cook **3 min/120°C/↻/speed 2**. Scrape base of mixing bowl with spatula to loosen rice.
4. Add chicken, water, stock, thyme, salt and pepper, then cook **13-14 min/100°C/↻/speed 1**, until rice and chicken are cooked.
5. Add spinach, butter and ¾ of the grated Parmesan, then stir gently with spatula to combine.
6. Replace mixing bowl lid and set aside in mixing bowl for 2 minutes. Divide risotto among serving bowls, sprinkle with remaining Parmesan and extra thyme. Season with pepper, then serve.