



STIR FREE CHICKEN, SPINACH AND LEEK RISOTTO (TM6, TM5)

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

Preparation

INGREDIENTS

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

USEFUL ITEMS

bowl, serving bowls

THERMOMIX PARTS

measuring cup, spatula, simmering basket

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, then chop **5 sec/speed 5**. Scrape down sides of mixing bowl with spatula and 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 lid and leave to stand in mixing bowl for 2 minutes. Divide risotto among serving bowls, sprinkle with remaining parmesan and extra thyme, season with pepper, then serve.