



Chicken, Pea and Ham Risotto



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 25 MINUTES



SERVES: 4

Ingredients

250 Arborio rice
750 ml water
2-4 cloves garlic crushed
½ brown onion
1 breast Chicken
100 g smoked Ham
200 g Fresh or frozen peas
1 Lemon (zest and juice)
1 Chilli (optional)
50 ml olive oil
50 g butter
50 g parmesan

Method

In a medium steam dish place your rice, dice the chicken breast into 2 cm cubes and add to the rice, fine dice your onion, crush your garlic, cut the chilli, zest your lemon and roughly chop your ham and add to the container, finally add your oil and water and place in your steam function on 100 degrees for 20 minutes.

When timer goes off add the peas and cook for a further 5 minutes, when completed remove from the oven then add your butter and parmesan.

Stir until everything is combined then serve.

Notes
