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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 10 minutes

Cook Time: 50 minutes

Ingredients

__ 1 Small Head of Cabbage, chopped and core removed

__ 1 Small Yellow Onion, thinly sliced

__ 1 cup of Rice (I use risotto rice called arborio)

__ 5 cups of Vegetable Stock

__ 2 Tbsp of Olive Oil

__ 1/2 cup of Freshly Grated Parmigiano Reggiano

__ Salt and Pepper, to taste

1) In a large pot over medium heat, add the oil and onion and saute until the onions become translucent, add the cabbage and saute for about 15 to 20 minutes or until the cabbage has wilted quite a bit.

2) Add the rice, stir it around with the cabbage for a couple minutes, add the stock, bring to a boil, reduce the heat to medium-low, partially cover the pot with a lid and cook for about 25 minutes or until the rice is fully cooked.

3) Season with salt and pepper to taste, stir in the parmiggiano and dig in right away!

