

# Spring Lemon Tuna Risotto



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- 2 pouches (2.6 oz) StarKist Tuna Creations®, Zesty Lemon Pepper
- 1 tbsp. olive oil
- ½ cup diced sweet onion
- ¾ cup Arborio rice

- ¾ cup white wine
- 3 - 4 cups reduced sodium chicken broth
- ¾ cup frozen baby peas, thawed
- ¼ cup Parmesan cheese



## Directions:

1. Heat olive oil in large sauce pan. Stir in onion and cook until soft. Meanwhile, heat chicken broth in a separate sauce pan over medium-low heat.
2. Stir Arborio rice into the onion mixture and stir for one minute, coating well with the oil.
3. Add white wine and continue stirring until most of the liquid is absorbed.
4. Add 1 cup chicken broth to the rice, continue stirring until most of the liquid is absorbed. Repeat this 3 – 4 more times until the rice is tender.
5. Stir in peas with the last cup of broth. Stir well.
6. Add tuna and parmesan cheese and combine well. Serve immediately.

**Alternate cooking directions:** For a fun appetizer, serve 1-1/2 tablespoons of risotto in a parmesan or fillo cups. (will provide ~ 30 appetizer portions)

*Servings: 2 | Prep Time: 5 minutes | Cook Time: 20-25 minutes*  
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