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Simply Seasonal

Corn & Basil Barley Risotto

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Corn & Basil Barley Risotto

Ingredients

3½ c. chicken or vegetable broth*
2 T. olive oil
1 medium onion*, minced
1 t. salt
¼ t. pepper
1 c. pearl barley*
1¼ c. corn kernels*
2 c. basil*, minced
½ c. Parmesan cheese, grated

*can be found locally

Directions

1. In a medium saucepan, bring broth and 4 cups of water just to a simmer.
2. Heat oil in a large saucepan over medium heat. Add onion, salt, and pepper. Cook, stirring occasionally, until onion is softened, 4 to 5 minutes.
3. Add barley, and cook for 1 minute, stirring constantly.
4. To the barley mixture, add 2 cups of the hot broth mixture. Simmer until almost all of the liquid has been absorbed.
5. Continue adding broth mixture in this manner until barley is tender and mixture is creamy, 40-50 minutes.
6. Add corn, basil, and Parmesan. Heat through.