



Garlic Risotto

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	10 MIN	25 MIN		10

Garlic risotto is a creamy and comforting Italian dish made with arborio rice, garlic, and broth. It has a rich, velvety texture and deep flavor that makes it perfect for both everyday meals and special occasions. This easy homemade version delivers restaurant-quality results with simple ingredients. The slow cooking process creates a smooth and creamy consistency that makes garlic risotto truly satisfying.

Ingredients

- 1 cup arborio rice
- 4 garlic cloves, minced
- 2 tablespoons butter
- 1 tablespoon olive oil
- 4 cups warm broth (vegetable or chicken)
- ½ cup grated parmesan cheese
- Salt and pepper to taste
- Optional: fresh parsley

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 20-25 minutes
- Total Time: 30-35 minutes
- Servings: 4
- Course: Main / Side
- Cuisine: Italian

Cooking Method

Instructions

1. Heat butter and olive oil in a pan over medium heat.
2. Add garlic and sauté for **1-2 minutes** until fragrant.
3. Add arborio rice and toast for 1-2 minutes.
4. Pour in a ladle of warm broth and stir continuously.
5. Once absorbed, add more broth gradually.
6. Continue this process for **20-25 minutes** until rice is tender and creamy.
7. Stir in parmesan cheese.
8. Season with salt and pepper.
9. Garnish with parsley and serve warm.

Cooking Tips

- Use warm broth for best results
- Stir frequently for creamy texture
- Do not rush the cooking process

Variations

- Add mushrooms for mushroom garlic risotto
- Add shrimp or chicken
- Use roasted garlic for a sweeter flavor
- Add cream for extra richness

What to Serve with Garlic Risotto

- Grilled chicken or seafood
- Roasted vegetables
- Salad
- Garlic bread

Storage

Store in an airtight container in the refrigerator for up to **2-3 days**.

Reheating

Reheat with a splash of broth or water.

Frequently Asked Questions

What rice is best for risotto?

Arborio rice is ideal.

Why stir risotto continuously?

It releases starch for a creamy texture.

Can I make it ahead of time?

Best served fresh, but can be reheated.

Recipe Author

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