



Ingredients

4 cups salt-reduced chicken stock,
2 tablespoons extra light olive oil,
1 small onion, chopped,
2 cloves garlic, finely chopped,
4 rashers diced short rindless bacon,
1½ cups Arborio rice,
1/3 cup dry white wine,
1 cup peeled & diced tomatoes,
400g artichoke hearts, sliced,
½ cup parmesan cheese, grated,
Salt and cracked pepper, to taste,
¼ cup parsley



Method

1. Heat chicken stock in a saucepan and bring to the boil. Reduce heat to keep warm.
2. Heat oil in a pan on medium heat; add onion and sauté until soft. Add garlic and bacon and sauté until cooked.
3. Add rice and coat well in mixture until rice is hot. Add wine, tomatoes and enough chicken stock so the rice is covered in the liquid.
4. Once the mixture reaches boiling point, lower heat and simmer gently. Continue adding stock as needed once absorbed by the rice. Keep stirring not allowing rice to stick to base of the pan.
5. When rice is almost cooked, add artichoke hearts. Add extra stock if necessary. Simmer until rice is cooked but firm.
7. Add parmesan cheese and season with salt and cracked pepper. Stir well.
8. Remove from heat and add parsley.

Serves 4

