

## Easy Risotto with Bacon and Peas

### Ingredients

½ onion (finely chopped)  
3 rashers streaky bacon, chopped  
150g risotto rice  
600ml water and vegetable stock  
50g frozen peas  
olive oil  
butter



### Method

Finely chop the onion.

Heat 2 tablespoons of olive oil and a knob of butter in a pan, add the onions and fry until lightly browned (about 7 minutes).

Add the bacon and fry for a further 5 minutes, until it starts to crisp.

Add the rice and stock and bring to the boil. Stir well, then reduce the heat and cook, covered, for 15 - 20 minutes until the rice is almost tender. (al dente)

Stir in the peas, add a little salt and pepper and cook for a further 3 minutes, until the peas are cooked and all water has disappeared. Serve sprinkled with freshly grated parmesan and freshly ground black pepper.