

Slow-Cooker Parmesan Risotto

7 comments

MAIN COURSES

GRAINS

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

SERVES 6

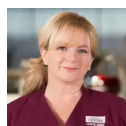
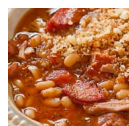
TIME 2 to 3 hours on high

SLOW COOKER SIZE 4 to 7 quarts

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WHY THIS RECIPE WORKS

Tired of labor-intensive risotto recipes, we decided to develop a hands-off version in the slow cooker. Instead of sautéing, we gave our risotto rich flavor by microwaving onion with garlic, thyme, and butter before adding the mixture to the slow-cooker. Adding all the broth at once led to blown-out grains and a mushy risotto, so we stirred in 2 cups of hot broth at the outset and gently stirred in more at the end to guarantee an ultracreamy texture. [Read Less](#)



TRY THIS RECOMMENDED COOKING COURSE

Slow-Cooker Cassoulet

GATHER YOUR INGREDIENTS

- ☐ 1 onion, chopped fine
 - ☐ 4 tablespoons unsalted butter
 - ☐ 3 garlic cloves, minced
 - ☐ 1 teaspoon minced fresh thyme or 1/4 teaspoon dried
 - ☐ Salt and pepper
 - ☐ 5 cups vegetable or chicken broth, plus extra as needed
 - ☐ 1/2 cup dry white wine
 - ☐ 2 cups Arborio rice
 - ☐ 2 ounces Parmesan cheese, grated (1 cup)
 - ☐ 2 tablespoons minced fresh chives
 - ☐ 1 teaspoon lemon juice
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View Nutritional Information 

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

You will need an oval slow cooker for this recipe. Arborio rice, which is high in starch, gives risotto its characteristic creaminess; do not substitute other types of rice here.

1

INSTRUCTIONS

1. Lightly coat slow cooker with vegetable oil spray. Microwave onion, 2 tablespoons butter, garlic, thyme, and $\frac{1}{2}$ teaspoon salt in bowl, stirring occasionally, until onion is softened, about 5 minutes; transfer to prepared slow cooker.

2

Microwave 2 cups broth and wine in 4-cup liquid measuring cup until steaming, about 5 minutes. Stir broth mixture and rice into slow cooker. Gently press 16 by 12-inch sheet of parchment paper onto surface of broth mixture, folding down edges as needed. Cover and cook until rice is almost fully tender and all liquid is absorbed, 2 to 3 hours on high.

3

Microwave remaining 3 cups broth in now-empty measuring cup until steaming, about 5 minutes. Discard parchment. Slowly stream broth into rice, stirring gently, until liquid is absorbed and risotto is creamy, about 1 minute. Gently stir in remaining 2 tablespoons butter, Parmesan, chives, and lemon juice until combined. Adjust consistency with extra hot broth as needed. Season with salt and pepper to taste. Serve.

RECOMMENDED READING



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MY RATING

