



Instant Pot Risotto with Gruyère, Ham, and Peas

Ingredients

1 tablespoon olive oil
1/2 onion, finely diced
1/2 teaspoon sea salt
1-1/2 cups arborio rice
1/2 cup dry white wine
4 cups (1 quart) low sodium chicken broth, plus more if needed
2 cups cooked ham, diced
1 cup frozen peas, defrosted
1/4 cup grated parmesan cheese
1 cup Gruyère, shredded
Salt and pepper to taste

Instructions

In the base pot of the Instant Pot, add the olive oil, diced onion, and sea salt. Turn the sauté function on and cook until the onions are translucent, about 2 to 3 minutes. Stir frequently and don't allow the onions to brown.

Stir in the arborio rice, making sure the onion and oil mixture thoroughly coats the rice.

Carefully stir in the white wine, and cook until the wine is mostly absorbed by the rice, about 1 minute.

Stir in the chicken broth, scraping the bottom of the pot to keep rice from sticking.

Switch the sauté function to the pressure cook mode. Lock the Instant Pot lid into place and set the cook time for 5 minutes.

Once the risotto has cooked for 5 minutes, turn off the heat and quick-release the pressure. Use caution as the steam can cause severe burns. Once the pressure has released, carefully remove the lid, titling it away from you to allow any residual steam to escape. The mixture should look soupy.

Switch the Instant Pot back to the sauté function. Vigorously stirring every 30 seconds or so, cook the rice for 2 minutes uncovered. Add in the 2 cups of diced ham and stir to combine. Continue cooking and stirring for another 2 to 3 minutes, until the risotto is tender but still chewy. It's okay if the mixture still seems slightly runny. It will thicken with the addition of the remaining ingredients and as it cools. If the mixture becomes overly dry before the rice is cooked through, add in an additional 2 to 4 tablespoons of chicken broth.

Turn Instant Pot off and stir in the Parmesan and Gruyère. Once the cheese has melted into the risotto, fold in the peas. Season to taste with freshly ground pepper and salt and serve immediately.

Refrigerate leftovers in an airtight container for up to 3 days. The risotto can easily be reheated in the microwave. If it appears too thick after reheating, add in a bit of chicken broth to thin to desired consistency.

Note

This recipe is quite versatile. You can substitute any pre-cooked protein for the ham, and swap the peas out for any pre-cooked vegetable...just use your imagination and let your taste buds guide you.