



Risotto with Italian Sausage & Parmesan Serves: 4-6

Ingredients:

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| 1 tablespoon olive oil | ½ cup white wine |
| 1 pound sweet Italian sausage, sliced | 3½ cups low-sodium chicken stock |
| ½ cup chopped shallots | 1 teaspoon salt |
| 2 cloves garlic, minced | Freshly ground black pepper to taste |
| ½ cup sliced sundried tomatoes | ½ cup grated Parmesan cheese |
| 1½ cups Arborio rice | ¼ chopped fresh basil |

Directions:

1. Press **“sear”**, and press **“start/stop”**.
2. Add olive oil and sausage. Brown sausage on all sides.
3. Add shallots and garlic and continue to cook for 2-3 minutes.
4. Stir in rice, tomatoes, chicken stock and wine.
5. Season with salt and pepper.
6. Close lid and lock.
7. Press **“rice”**, press **“texture”** twice for 7 minutes, and press **“start/stop”**.
8. When done, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
9. Stir in cheese, top with basil, and serve.

Tip: Use chicken stock in place of white wine.