

Milanese Risotto with Bacon, Leeks and Tomatoes with Eggs

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Servings: 4

4 cups chicken stock
big pinch saffron, 2
leeks
2 tablespoons extra-virgin olive oil
1/3 pound pancetta or thick-cut slab bacon, diced
2 large cloves garlic, finely chopped
salt and freshly ground pepper
1 1/2 cups Arborio rice
1/2 cup dry white wine
3 tablespoons butter, divided
4 large eggs
3/4 cup Parmigiano Reggiano cheese, grated
1/2 pint cherry tomatoes, quartered
parsley (for garnish), finely chopped
basil (for garnish), sliced or torn

Combine the chicken stock, one cup of water and the saffron in a saucepan. Bring to a boil and then reduce the heat to a low simmer.

Trim off the roots and the dark green parts of the leeks. Cut the leeks in half lengthwise down the center and then very thinly slice them crosswise. Rinse the leeks in several changes of cold water. Drain and pat them dry with paper towels.

Heat the olive oil in a pot with a rounded bottom over medium-high heat. Add the pancetta or bacon and cook until some of the fat has rendered, about 5 minutes.

Add the leeks and stir until softened, 2 to 3 minutes.

Add the garlic and season with salt and pepper. Cook, stirring, about 1 more minute.

Add the rice and stir.

Add the wine and cook, stirring, until the liquid has been absorbed.

Begin adding the hot chicken stock, a few ladles at a time, stirring constantly, and cooking until the liquid has been absorbed before adding more. Continue adding stock and cooking until the rice is al dente, about 18 minutes total.

When the risotto is about done, melt one tablespoon of butter in a skillet over medium heat. Cook the eggs over easy or sunny side up.

Cut the remaining two tablespoons of butter into small pieces and add to the risotto, stirring until melted.

Stir in the cheese and tomatoes. Remove from the heat.

Serve the risotto in shallow bowls and top with the fried eggs.

Garnish with parsley and basil, if desired.

Per Serving (excluding unknown items): 515 Calories; 21g Fat (39.2% calories from fat); 13g Protein; 59g Carbohydrate; trace Dietary Fiber; 235mg Cholesterol; 2323mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 3 1/2 Fat.