

Riso, patate e verza

Serves 4-6

2 tbsp extra virgin olive oil

1 brown onion, diced

400 g cabbage, chopped

300 g potato, peeled and diced

200 g carnaroli or vialone nano rice

40 g parmigiano reggiano, finely grated, plus extra to taste

1 tbsp unsalted butter

Salt and pepper, to taste

Warm the olive oil in a large saucepan over a low-medium heat. Add the onion with a pinch of salt and cook for 8-10 minutes or until soft and just beginning to colour. Add the cabbage and potato and cook for 2-3 minutes, stirring to coat.

Cover with 2 litres of water, increase the heat to high and bring to the boil. Reduce to low-medium, cover and simmer for 45 minutes, topping up with more water if needed.

Scatter in the rice and cook for a further 15 minutes, or until al dente. Stir through the grated parmigiano reggiano, butter and season well to taste.

Serve topped with extra grated parmigiano reggiano.