

Apple Sausage Risotto



Ingredients:

- 3 1/2 cups (reduced-sodium) chicken broth
- 8 ounces Jimmy Dean sausage (maple flavored)
- 1 small sweet onion, diced
- 2 medium or 1 large crisp apples, peeled, cored and diced
- 1 cup uncooked Arborio rice
- 1 cup warm apple cider/juice
- 1/4 cup grated Parmesan cheese

Directions:

Heat the chicken broth just until it comes to a boil in the microwave or on the stovetop. While the chicken broth is heating, in a pot over medium-high heat, add the sausage, breaking it up with a spoon (cook like ground beef!) Cook for 4 to 5 minutes, stirring, until the sausage starts to brown. Add the onion and apples and cook for 7 to 8 minutes, stirring occasionally, until they soften and start to take on color. Add the rice, stirring to combine. Add 1 cup of the warm chicken broth and stir continuously until the liquid is almost fully absorbed; then add the broth 1/2 cup at a time, stirring continuously and allowing the liquid to be absorbed each time before adding more. When all the broth has been incorporated, add 1/2 cup of the apple cider. When that is absorbed, add the remaining 1/2 cup of cider. When the risotto looks creamy and the rice is slightly firm to the bite, it's done. Remove from the heat and add the Parmesan, stirring just to combine. Serve immediately.