



### **Saffron Risotto With Peppers**

1 cup saffron risotto  
1 skewer fresh rosemary  
1 cup baby sweet peppers  
1/4 cup fresh parsley  
2 tbsp Parmesan cheese  
1 cup chicken stock  
1 oz extra virgin olive oil

Saute the baby peppers in chicken stock and extra virgin olive oil on medium heat for 8 minutes, until soft.

Add parsley and rosemary to baby pepper mix.

Separately, prepare risotto according to directions on packet.

When finished, mix in with baby pepper mixture. Stir in cheese, serve hot.

