

This Chicken Risotto Is My Favorite Comfort Meal with a Gourmet Twist

Chicken Risotto with Spinach and Sun-Dried Tomatoes



TIME
2 min

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ChefManiac

INGREDIENTS

- 2 chicken breasts, diced
- 1 cup Arborio rice
- 1 tbsp olive oil
- 1 onion, chopped
- 2 garlic cloves, minced
- 4 cups chicken broth, warmed
- 1 cup fresh spinach
- 1/2 cup sun-dried tomatoes, chopped
- 1/2 cup grated Parmesan cheese

Salt and pepper, to taste

? Swaps and Notes:

No chicken? Try shrimp, sausage, or mushrooms for a vegetarian twist.

Broth matters: Use low-sodium broth to better control seasoning.

Spinach swap: Kale or arugula can stand in if that's what you have on hand.

Cheesy finish: A dollop of cream cheese or a splash of cream takes it next level.

??? Instructions:

Sear the chicken: In a large pan, heat olive oil over medium. Add diced chicken and cook until browned and cooked through. Remove and set aside.

SautØ aromatics: In the same pan, add onion and garlic. Cook for ~2 minutes until fragrant.

Toast the rice: Add Arborio rice and stir constantly for 1-2 minutes until the grains look slightly

translucent at the edges.

Add broth gradually: Pour in broth ½ cup at a time, stirring frequently and letting the liquid absorb before adding more. Continue for ~20 minutes until the rice is tender and creamy.

Finish with mix-ins: Stir in spinach, sun-dried tomatoes, and cooked chicken. Cook for 2 more minutes until spinach wilts.

Add cheese & season: Stir in Parmesan, season with salt and pepper, and serve hot.

? **Tips for Success:**

Keep stirring: Risotto loves attention. Frequent stirring releases starch, creating that signature creamy texture.

Use warm broth: It helps the rice cook evenly and keeps the process smooth.

Taste as you go: Adjust salt at the end-Parmesan and broth can vary in saltiness.

? **Serving Suggestions & Pairings:**

A crisp green salad or roasted veggies

A side of Easy Turkey Wings for extra protein

A glass of white wine or a refreshing drink like Blueberry Lemonade

For a bigger spread, serve with Sheet Pan Quesadillas as a fun, fusion-style side

? **Storage & Leftovers:**

Fridge: Store in an airtight container for up to 3 days.

To reheat: Warm gently in a skillet with a splash of broth or water to loosen.

Not freezer-friendly: Risotto tends to lose its texture when frozen.

DIRECTIONS

1. **Sear the chicken:** In a large pan, heat olive oil over medium. Add diced chicken and cook until browned and cooked through. Remove and set aside.
2. **Sauté aromatics:** In the same pan, add onion and garlic. Cook for ~2 minutes until fragrant.
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9. **Taste as you go:** Adjust salt at the end-Parmesan and broth can vary in saltiness.
10. ? **Serving Suggestions & Pairings:** This risotto shines on its own but pairs beautifully with:
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12. A side of : Easy Turkey Wings for extra protein
13. A glass of white wine or a refreshing drink like Blueberry Lemonade

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18. ? More Recipes You'll Love: Craving more comforting meals? Check out:
19. Dorito : Casserole - for that bold, cheesy fix
20. Walking : Taco Bar - a fun, hands-on dinner option
21. Easy : Turkey Wings - perfect for cozy Sundays
22. Final Thoughts: This Chicken Risotto with Spinach and Sun-Dried Tomatoes is what cozy dinners are made of-simple ingredients, deep flavor, and a creamy texture that feels like a hug in a bowl. Don't be intimidated by the risotto method-once you try it, you'll realize it's less fancy and more foolproof than you think.
23. Made it? Snap a photo and tag us! And don't forget to follow for more comforting meals that never cut corners on flavor. ???

SWAPS & NOTES

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Spinach swap: Kale or arugula can stand in if that's what you have on hand.

Cheesy finish: A dollop of cream cheese or a splash of cream takes it next level. ??? Instructions Sear the chicken: In a large pan, heat olive oil over medium.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-chicken-risotto-is-my-favorite-comfort-meal-with-a-gourmet-twist/>