

# Date Risotto

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**Servings: 8**



*The heat from the chili combine with the sweetness of the California dates makes the perfect side dish or top with grilled shrimp or chicken for a main dish!*

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***3 tablespoons olive oil, Chile infused***

***1 teaspoon red chili flakes***

***1 medium onion, chopped***

***2 cups short-grain rice, Arborio***

***1/2 cup dry vermouth***

***4 cups chicken broth***

***1/2 cup parsley, chopped***

***1 cup Medjool dates, chopped***

***1/2 cup pecans, chopped***

Heat olive oil, add red chili flakes and sauté onion until soft.

Add rice and sauté over med. high heat until all rice is coated with oil.

Add vermouth and stir until absorbed.

Add chicken broth 1 cup at a time until the rice absorbs liquid. (Have extra water ready in case you need it) Cook until rice is tender stirring constantly.

Add parsley, dates and pecans. Stir in well.  
Serve

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Per Serving (excluding unknown items): 312 Calories; 11g Fat (32.3% calories from fat); 6g Protein; 44g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 387mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 2 Fat.