

# SWEET POTATO RISOTTO

## *with* FONTINA

Chef Michael Foley, Printer's Row, Chicago

**Yield:** 4 servings

### *method*

- Heat olive oil in a large skillet over medium heat; sauté onions until translucent. Add garlic, jalapeño peppers, and rice; cook for 5 minutes, stirring occasionally.
- Stir in 1 cup of hot chicken stock until most of liquid is absorbed. Repeat with remaining stock.
- Stir in remaining ingredients until well combined and serve immediately.
- For service, garnish with additional **Kronenost Fontina**.

### *ingredients*

- 1 tablespoon olive oil
- ½ medium onion, finely chopped
- 1 clove garlic, minced
- ¼ cup jalapeño peppers, finely chopped
- 1 cup arborio rice
- 3 cups chicken stock, divided
- 4 tablespoons Grand Marnier®
- 3 tablespoons butter
- 1 cup sweet potato, diced and blanched
- ½ cup spinach, chopped
- ½ cup **Kronenost Fontina**, grated (plus additional to garnish)
- Salt and pepper to taste

*"Fontina is simply the most wonderful melting cheese. I make a pizza with Fontina, spinach, mushrooms, and bacon, which is amazing. One of our 'signature sandwiches' at home is melted Fontina on toasted bread with sliced tomato, avocado, sprouts, and herbal seasoning salt."*

Jodie Wische,  
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