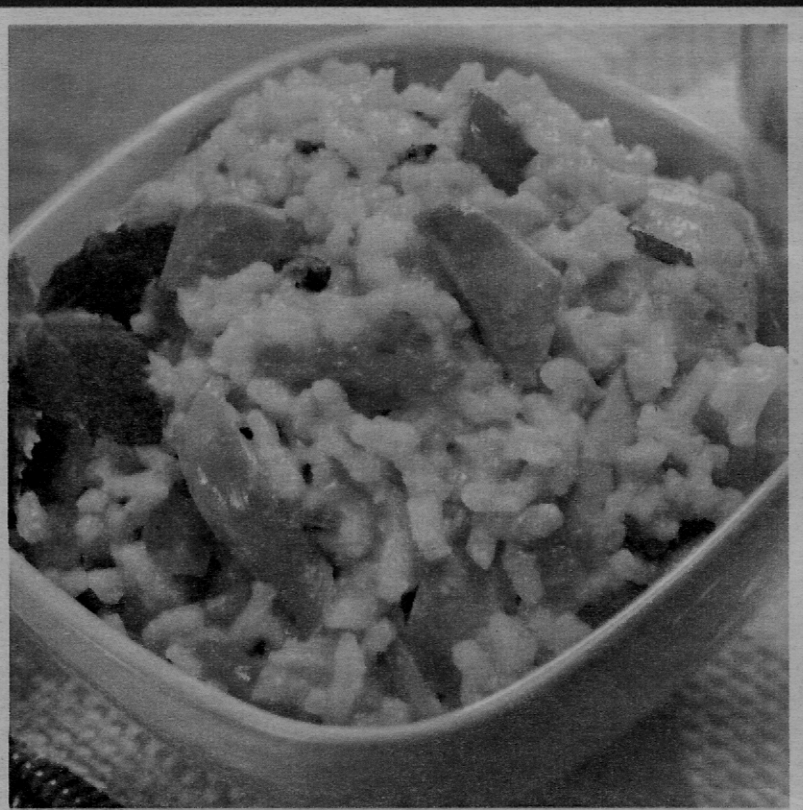


EXPERIENCE THE MEDITERRANEAN...

PREPARE YOUR FAVORITE HOLIDAY MEALS
WITH THE TASTE YOU LOVE!



Chicken & Sage Risotto

4 servings

Prep Time: 10 minutes | Cook Time: 35 minutes

- 4 cups chicken broth
- 8 tbsp. *I Can't Believe It's Not Butter!® Mediterranean Blend* spread
- 1 small yellow onion, chopped
- 1 small yellow bell pepper, chopped
- 1 cup arborio rice
- 1 clove garlic, chopped
- 2 cups cut-up cooked chicken
- 1/2 cup grated Parmesan cheese
- 2 tsp. chopped fresh sage or 1/2 tsp. dried sage leaves, crushed

In 2-quart saucepan, heat broth over high heat just to a simmer. Reduce heat to low and cover.

Meanwhile, in 3-quart saucepan, melt 6 tablespoons *I Can't Believe It's Not Butter!® Mediterranean Blend* spread over medium heat and cook onion and yellow pepper, stirring occasionally, 5 minutes or until tender. Add rice and garlic and cook, stirring frequently, 2 minutes. Stir in hot broth and bring to a boil over high heat. Reduce heat and simmer covered, stirring occasionally, 25 minutes or until almost all liquid is absorbed and rice is creamy and tender. Stir in chicken and cook covered, stirring occasionally, 2 minutes or until heated through. Stir in cheese, sage and remaining 2 tablespoons *Mediterranean Blend*. Serve immediately and sprinkle, if desired, with additional grated Parmesan cheese.

***Discover our delicious Mediterranean recipes
using Mediterranean Blend at***

TasteYouLove.com.

