



MARK DUFRENE/STAFF PHOTOS

Shortcut Corn Risotto with Summer "Succotash" features corn, green beans, tomatoes and basil.

Shortcut Corn Risotto with Summer 'Succotash'

Serves 4

3 tablespoons extra-virgin olive oil

1 cup chopped red onion

1½ cups Arborio or other medium-grain white rice

2½ cups water

½ cup dry white wine

Coarse salt

3 cups fresh corn kernels from 6 ears (or canned or frozen corn)

1 cup creamy, mild feta or fresh goat cheese, crumbled

1 cup diagonally sliced (¼ inch) green beans

1 garlic clove, grated

2 cups diced (½ inch) tomatoes

¼ cup loosely packed, torn basil leaves

Freshly ground black pepper

1. Heat 1 tablespoon of the oil in a large skillet until it is hot enough to sizzle a piece of onion. Add ½ cup onion and cook, stirring, over medium-low heat until tender, 5 minutes.

2. Add the rice and stir until coated with oil. Add the water, wine and 1 teaspoon salt. Bring to a boil, stirring once. Cook, covered, over low heat, stirring once or twice, until creamy and tender, 12-15 minutes.

3. Stir in 1 cup corn and cook, stirring, for 2 minutes. Fold in ½ cup cheese.

4. Meanwhile, heat the remaining 2 tablespoons oil in a large skillet until it is hot enough to sizzle a piece of onion. Add the remaining ½ cup onion and cook, stirring, until tender, 5 minutes. Add the remaining 2 cups corn, green beans and garlic, and cook, stirring, until the green beans are crisp-tender, 5 minutes.

5. Add the tomatoes, basil, a pinch of salt and a generous grinding of black pepper to the corn mixture.

6. Spoon the risotto into shallow bowls. Top with the succotash and sprinkle with the remaining cheese.

—Marie Simmons, "Fresh and Fast Vegetarian" (Houghton Mifflin Harcourt, 256 pages, \$17.95)