

{Grain-Free} Spring Risotto



{Grain-Free} Spring Risotto

In case you haven't seen BuzzFeed lately, it's Passover. We spent for first days of the holiday in exotic Teaneck, New

Jersey. We got into the city for like an hour (Side note: Folks from NYC do NOT like strollers. They do not like people who have to use strollers. I've never had so many dirty looks in my life than when strolling my kid through the streets of midtown Manhattan), we ate more brisket during the first 48 hours of Passover than we have this entire year and then, before we knew it, we were back in sunny Miami again. I didn't actually cook a thing during the first couple days of the holiday, which wasn't so bad since technically, Passover break is my Spring break as I work at a Jewish private school. It was nice to let someone else do the cooking for a change. But, of course, as soon as we landed in Miami, it was straight to the grocery store for me.



It's only day 4 of Passover and I'm already over the staples. There will be no more gefilte fish and no more tuna fish. And please, for the love of all that is good and holy, no one offer me a serving of matzah pizza. Now that I'm back in my kitchen, I'm doing some experimenting and will be serving up what I hope will be new Passover classics, such as the recipe on this here post, inspired by Molly Yeh's Spring Green Risotto (and the recipes found in this beautiful cookbook).



Freshly picked horseradish from my Father-in-Law's garden.



Playing in Bubbe and Grandpa's backyard. She put those there all by herself.

I'm hoping you and yours are having a wonderful holiday season. And if this isn't your family's holiday season, I'm hoping you and yours are having a wonderful spring season. Oh, and just a heads up, this recipe is perfectly kosher for Passover. It does, however, include green peas, which are not kosher for Passover if you are Ashkenazi (like us). However, if you're Sephardic and get to enjoy beans, peas, rice and all other forms of delicious kitniyot, then keep them in and enjoy!



[amd-zlrecipe-recipe:7]