

Vinegarlette & Pasta

Garden tomatoes, Dijon mustard
 Fresh basil, parsley, garlic
 marjoram, pepper, salt
 olive oil, vinegar, parmesan
 & mushrooms? ~~Ham or salami?~~
 Cook pasta,
 chop all seasonings,
 add to hot pasta & Toss

SPRING RISOTTO

Looking for something original, nutritious, and inexpensive to serve next time you have the girls over for supper? Consider risotto. This savory Italian rice dish usually requires standing over the stove for half an hour—but *Good Housekeeping* has come up with a practical American solution: risotto made in the microwave.

4 green onions, sliced
2 teaspoons margarine or butter
1 cup arborio or parboiled rice
1 13 3/4- to 14 1/2-ounce can

reduced-salt chicken broth

1 cup frozen peas

1 medium zucchini

1/4 teaspoon pepper

1/4 cup grated parmesan

1. Put onions and margarine in 2 1/2-quart microwave-safe casserole, and microwave on high for 2 to 4 minutes or until onions are soft.

2. Stir in rice, coating each grain. Stir in broth. Cook, covered, on high for 4 to 7 minutes until boiling.

3. Stir in peas. Cook, covered, on medium (50% power) 8 to 11 minutes for arborio rice, 13 to 15 minutes for parboiled rice, until liquid is

absorbed and rice is tender.

4. Meanwhile, cut zucchini in half lengthwise, then slice thinly. When rice is fully cooked, stir zucchini and pepper into rice; let stand,

covered for 10 minutes.

5. Stir in parmesan, and serve immediately. Makes 4 servings.

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