

## **Root Vegetable Risotto with Pulled Chicken** **Chef Zack Bruell, L'Albatros**

2 cups Arborio rice  
1 diced Spanish onion  
1/8 lb. unsalted butter  
1 cup diced rutabaga, carrots, celery root, fennel root, turnip  
1 cup dry white wine  
4 cups chicken stock (hot)  
pinch of saffron (optional)  
2 tbs. fresh thyme, tarragon and basil finely chopped  
salt and pepper to taste  
1/4 cup parmesan cheese

Sauté onion in butter until soft and then add diced vegetables. Sauté slightly. Add rice and cook slightly until opaque. Add saffron and cook for 1 minute. Start ladling chicken stock into the pan and stir constantly with a spoon until it is absorbed. Then add the wine and cook until absorbed. Continue adding hot chicken stock until the rice is cooked al dente and it is slightly soupy. Add fresh thyme, tarragon and basil. Stir in parmesan cheese and season with salt and pepper.

### **Pulled Chicken Thighs**

4 chicken thighs  
1 tbs. ground cumin  
1 tbs. paprika  
1 tbs. ground fennel seed  
Salt and pepper  
1/4 cup extra virgin olive oil  
1 tbs. unsalted butter

Place spices in mixing bowl. Roll the chicken in the spices. Sear the chicken breasts in oven-proof pan in hot olive oil with butter until browned and place in 425 degree oven for approximately 10 minutes or until juices run clear. Remove and let rest for five to ten minutes. With two forks, pull the meat off the bones.

To assemble the dish:

Place risotto in a bowl and place the pulled chicken on top. Garnish with shaved parmesan cheese.