

## Ham and Vegetable Risotto

### Ingredients

1 slice cooked ham  
50g rice  
2 x 15ml onion  
2 x 15ml pepper  
20g grated cheese  
300ml ham stock  
15ml oil

### Equipment

Chopping board  
Small pan  
Vegetable knife  
Measuring jug  
Wooden Spoon  
Foil dish

### Skills

**Using the Hob - Frying, boiling and simmering**

## Method

1. Dice ham.
2. Heat oil in a small pan and gently fry onions, peppers and ham for 2 minutes.
3. Add rice and stir through.
4. Carefully add stock. Bring to the boil and then reduce heat and leave to simmer for 15 minutes until rice is cooked. Stir occasionally and add extra water if it dries out.

