Slow-Cooked Beef Risotto

**Directions:**

Makes 4-6 servings

**In a large, resealable bag add:**

* 2 pounds beef stew meat (1-1 ½” pieces)
* 2 cloves minced garlic

**Take:**

* 1 package (5.5-8 oz.) mushroom or cheese risotto mix
* 1 bag (16 oz.) frozen sweet peas
* 1 bag shredded Parmesan cheese

**Preparation**

1. Place contents of bag (beef, garlic) in slow cooker.
	1. Add 2 cups water
	2. Cook on low for 4-6 hours
2. Stir in contents of risotto mix package omitting butter or oil
	1. Continue simmering in slow cooker for 20-30 minutes or until rice is tender
3. Add 1 cup frozen peas and stir in to slow cooker
4. Turn off slow cooker and let stand for 10 minutes
5. Stir in 1/3 cup shredded cheese.
6. Serve and enjoy. Serve with additional cheese if desired.
* *Recipe adapted from BeefItsWhatsForDinner.com on behalf of the Beef Checkoff Program*