

Difficulty:
Easy



Time:
40 minutes



Tomato risotto



Allergens: celery, milk

What is it?

An easy peasy recipe with few ingredients, but perfect for a chilly winter evening. Packed with flavour too!

AVERAGE COST
PER PERSON
£1.16

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Risotto rice	140g	210g	280g
Garlic clove	1	1	1
Vegetable stock	1 tsp	2 tsp	2 tsp
Chopped tomatoes	200g	300g	400g
Butter	20g	30g	40g
Parmesan	2 tbsp	3 tbsp	4 tbsp
Basil	Handful	Handful	Handful
Onion	1/2	1	1
Cherry tomatoes	150g	200g	300g
Rosemary	1 sprig	1 sprig	1 sprig

Kit list:

- Saucepan x2

You will also need a little oil

Make it your own!

We have written this as a vegetarian recipe, but you could add your favourite meat if you wanted to! Chicken or chorizo would work well with these flavours.

Celebrate Family
Food

Charity no.
1125784



What to do:

Step 1: Dissolve your stock in 250ml water (per person). Mix together with the chopped tomatoes to create a runny sauce. Pour into a saucepan and simmer over a low heat.

Step 2: Place the butter and a little oil in the base of a large saucepan and heat gently until the butter has melted. Dice your onion and gently cook in the pan for 6-8 mins until softened. Stir in the chopped garlic and rosemary, then cook for another minute. Add the risotto rice and cook, stirring, for 1 min.

Step 3: Add the stock and tomato mixture a quarter at a time. Let the risotto absorb the liquid, and then add more. After you have added half the stock, add the cherry tomatoes. After 20-25 mins, the rice should be creamy and tender, the cherry tomatoes softened and all of the stock should be used up.

Step 4: Stir in the basil leaves. Cover your pan and leave on a low heat for a few minutes.

Serve: Dish your risotto up into bowls or plates, add a sprinkle of parmesan on top and tuck in!



What did you think of this recipe? Colour in the stars to give it a rating!

