TOMATO RISOTTO

40 minutes

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Allergens: celery, milk

What is it?

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

MAKE IT FUN!

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

What you'll need:

	For 2 people	3 people	4 people
Risotto rice	140g	210g	280g
Garlic clove	1	1	1
Vegetable stock	1 cube	1 cube	1 cube
Chopoed 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	8	12	15
Rosemary	1 sprig	1 sprig	1 spring

SEND US YOUR PHOTOS!

SCAN HERE

We love seeing families cook these recipes and making them their own! Photos also really inspire supporters of Let's Eat to keep the project going and helping more families. Please share photos of your family enjoying cooking together via our community Dropbox, then look out for your photos on our social media accounts!

THE NEIGHBOUR NETWORK CIC
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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. Place the butter and a little oil in the base of a large saucepan and heat gently until the butter has melted.

Step 2:

Dice your onion and gently cook in the pan for 6-8 minutes until softened. Stir in the chopped garlic and rosemary, then cook for another minute. Add the risotto rice and cook, stirring for 1 minute.



Step 3:



Add the stock and tomato mixture a quarter at a time. Let the risotto absorb the liquid, then add more. After you have added half the stock, add the cherry tomatoes, then continue to add stock bit by bit. After 20-25 minutes, 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. Dish your risotto up into bowls or plates, add a sprinkle of parmesan on top and tuck in!



DID YOU LIKE THIS MEAL? GIVE IT A RATING OUT OF 5 STARS TO HELP YOU REMEMBER YOUR FAVOURITES:

NOT FOR ME 1 2 3 4 5 LET'S MAKE IT AGAIN!