



RECIPE | TOMATOES

CAPRESE RISOTTO



55 min

10 min
PREP.

45 min
COOKING



4



Easy

INGREDIENTS

1 dry pint Pure Flavor® Tiki Tomatoes™, divided
2 cloves garlic, minced
1 medium onion, finely chopped
5 oz fresh pearl size mozzarella, divided
4 cups chicken broth
1 cup arborio rice
½ cup dry white wine
½ cup Parmesan, freshly grated
4 tbsp unsalted butter, divided

½ tsp kosher salt
¼ tsp black pepper
 Fresh basil, for garnish
 Olive oil, for drizzling

Recipe created by *Double the Spoonfuls*



DIRECTIONS

- Bring broth to a simmer in a medium pot then keep warm over low heat.
- In a large saucepan, melt half the butter over medium heat. Add the onion and garlic and sauté for 5 minutes until softened.
- Set aside a handful of tomatoes for garnish and then add the remainder to the saucepan and cook for 5-7 minutes, until they begin to soften and burst.
- Next, add rice to saucepan and continue stirring for 1-2 minutes until the rice begins to turn translucent.
- Pour in the wine and simmer until reduced and mostly absorbed, about 3-5 minutes.
- Slowly add the warm broth to the pot, ½ cup at a time, stirring constantly over medium low heat until the broth is absorbed. Repeat until all broth is used and rice is cooked through but still firm, about 20-25 minutes.
- Stir in remaining butter and the salt, pepper, Parmesan, and ¾ of the mozzarella. Stir until well incorporated, then remove from heat.
- Halve the remaining tomatoes and add to top of plated risotto with remaining mozzarella pearls and basil. Drizzle with oil and serve immediately.

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