



RECIPE | TOMATOES

TOMATO & GARLIC CONFIT RISOTTO



15 min
PREP.



6



moderate

1 hr 45 min
COOKING

INGREDIENTS

Recipe created by *Dalya Rubin*

For the Confit Tomatoes with Garlic:

- 2 dry pints** Pure Flavor® Organic Juno® Bites Red Grape Tomatoes
- 4** cloves garlic, peeled and halved
- 7-8** sprigs fresh thyme
- 4 tbsp** olive oil
- 1 tsp** sugar or honey
- ½ tsp** salt
- ¼ tsp** pepper

For the Risotto:

- 6-8 cups** chicken or vegetable stock
- 1** yellow onion, diced
- 2** cloves garlic, minced
- 1½ cups** arborio rice
- ½ cup** dry white wine
- ¼ cup** parmesan cheese
- 2 tbsp** olive oil
- 1 tsp** salt
- ¼ tsp** pepper
- ¼ tsp** smoked paprika



DIRECTIONS

- 1 Preheat oven to 275° F. In a 9" x 13" baking dish, mix tomatoes, garlic cloves, thyme, olive oil, salt, pepper, and sugar. Cook for 1½ hours until the tomatoes burst. Set aside to cool at room temperature.
- 2 In a large pot, bring stock to a boil and then reduce to a simmer.
- 3 In a large saucepan, heat olive oil over medium heat and add diced onion and garlic. Cook until translucent. Mix in arborio rice, salt, pepper, and smoked paprika. Stir and cook until moisture has evaporated. Mix in wine and simmer for 1 minute.
- 4 Add ¼ cup of hot stock to rice pan and stir until combined. Allow stock to cook out and then add another ¼ cup, mixing the rice. Repeat this process, adding a bit more stock each time, until the rice has puffed up and is creamy. This process takes 20 to 30 minutes. Remove from heat and mix in parmesan cheese.
- 5 Mix half the tomato confit into the cooked risotto. Transfer the risotto to a serving bowl and garnish with remaining confit and more parmesan cheese.

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