

RECIPE | TOMATOES

VEGAN RISOTTO



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Recipe created by Darn Good Veggies

INGREDIENTS

For the risotto:

1 ½ cups hot water

1 cup vegetable broth

1 cup arborio rice

1 shallot, diced

¼ cup vegan butter

¼ cup grated vegan parmesan

1 tbsp extra virgin olive oil

½ tsp salt

Pinch of pepper

Fresh basil to garnish

For the tomatoes:

12 oz Pure Flavor® RedRoyals™ Sweet Cherry Tomatoes On-The-Vine

1 tbsp olive oil

Salt and pepper to taste

DIRECTIONS

1. Preheat oven to 350° F. Sauté the shallots with olive oil in a large pot over medium heat. Add in rice and stir to ensure it is completely coated in oil.
2. Add in the hot water, vegetable broth, salt and pepper. Stir, cover and place in the oven for 20 minutes.
3. Place the tomatoes on a baking pan. Drizzle them generously with olive oil and season with salt and pepper. Place in the oven with the risotto. They will cook at the same time.
4. Once the risotto has absorbed all the water and the rice is tender, remove it from the oven. Stir in the butter and parmesan until creamy.
5. Spoon into bowls, top with roasted tomatoes, fresh basil and an extra sprinkle of parmesan.



TOTAL TIME

30 minutes

PREP TIME

5 minutes

COOK TIME

25 minutes

SERVES

4

COOKING LEVEL

Easy