



### **Creamy Tomato Risotto**

*Prep. time 10 minutes / Cooking 36 minutes / Serves 1-3 (depending on portion).*

A really good creamy risotto, combining the classic Italian flavour combo of tomatoes, garlic and basil, plus our excellent ripe Italian cheese substitute for a nutty tang. A good hearty dish to be enjoyed (preferably) with some good Italian wine or even a Prosecco perhaps!

#### **Ingredients**

- 1 tablespoon oil
- 1 onion, chopped
- 2 cloves garlic, crushed
- 1 teaspoon dried basil or oregano
- 200g risotto rice
- 1 x carton passata
- 1 litre vegetable stock
- Salt & black pepper, to season
- 150g cherry tomatoes, chopped
- 75g Grated Hard Italian Style Sheese
- Fresh basil leaves, to garnish

#### **Cooking Method**

1. Heat the oil in a large pan then add the onion and cook for 6-8 minutes until softened. Add in the garlic and herbs and continue cooking for a further few minutes.
2. Pour the rice and tomatoes in then start adding in the stock and passata gradually. Keep on a medium heat and stir regularly, as the liquid starts to be absorbed and the rice softens.
3. After 20-25 minutes the rice should be creamy and tender. Stir in most of the Sheese along with the black pepper and salt and allow to "melt" (Hard Italian doesn't really "melt" much as such as it's intended to mimic a certain Hard Italian pasta cheese).
4. Serve up straight away and serve with some fresh basil and extra Sheese. Enjoy!