

PESTO RISOTTO

Ingredients (for 2 servings)

- 200 gr arborio rice
 - 50 gr red onions
 - 1 clove of garlic
 - 150 gr cherry tomatoes
 - 30 gr of basil pesto
 - 2 tbsp of toasted pine nuts
 - a bit of fresh rocket
 - 50 gr of grated GreenVie Pizza Flavour
 - salt, pepper
 - vegetable stock (600-700 ml)
 - depends how much you want to cook the rice
(use more stock if you like it softer)
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instructions

1. Fry the onions, garlic in a little oil.
2. Add the arborio and fry until translucent.
3. Add a ladleful of hot stock, cook over a medium heat and keep stirring until all the stock is absorbed.
4. Repeat this until the rice no longer has a chalky core and the risotto is thick and glossy.
5. Take it off the heat and transfer into a plate (you will use it again in 10 minutes)
6. Now it's time to cook the cherry tomatoes, seasoning them with salt and pepper

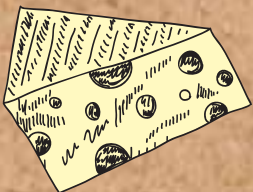


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instructions

7. Cook for 5 minutes and now add the basil pesto
8. Give it another 2 minutes for all the flavors to get together and put the rice back again
9. Add just a little bit of stock and cook for another 2 minutes
10. Make sure that not all of the stock that you added at the end gets absorbed, you need some of this juice to stay when you serve
11. When it's ready, plate it up and sprinkle with the pine nuts, fresh rocket and the grated GreenVie Pizza Flavour



enjoy! ♥ ♥

