



Plant Based  
**RECIPES**

Pumpkin  
Rissoto  
with  
**Cheddar**





## *You will need*

50 gr of onions, diced

1 tbsp of oil

100 gr of arborio rice

400 ml of vegetable stock

3 tbsp of pumpkin puree

2 tbsp of Cheddar Dip







# Method

- Add oil to a hot pan and start by frying the onions
- After 2 minutes, add in the arborio and mix for a minute
- Start adding stock, gradually, several times - until the rice is almost cooked, on a medium heat
- When the rice is ready, add pumpkin puree and cheddar dip
- Mix nicely and add a bit more stock, to make the risotto runny

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SERVE



PREP TIME





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