

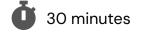




## **Risotto**

## with Cherry Tomatoes and Mushrooms

This risotto is sure to be a favourite, enriched with nutritional yeast and topped with roasted cherry tomatoes, mushrooms, crunchy nuts and watercress.







# Mix it up!

If rosemary is not a favourite herb in your household, replace it with thyme, oregano, basil, or a mixture (fresh or dried will work equally well). Add some grated lemon zest just before serving for a citrus zing.

TOTAL FAT CARBOHYDRATES PROTEIN

17g

80g

## **FROM YOUR BOX**

RED ONION	1
GARLIC CLOVES	2
ROSEMARY SPRIG	1
BUTTON MUSHROOMS	400g
CHERRY TOMATOES	2 x 200g
ARBORIO RICE	300g
VEGETABLE STOCK	1 jar
ALMONDS/PINENUTS	100g
WATERCRESS	1 sleeve
NUTRITIONAL YEAST	1 packet

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, balsamic vinegar

### **KEY UTENSILS**

large frypan, oven tray, kettle, frypan

#### **NOTES**

If you like your risotto a little wetter simply add a little more water or plant-based milk for a creamier finish.





## 1. SAUTÉ THE SHALLOT

Set oven to 220°C.

Heat a large frypan over medium-high heat with oil. Dice and add shallot along with crushed garlic and finely chopped rosemary leaves. Cook for 5 minutes until softened.



## 2. ROAST THE TOMATOES

Quarter **mushrooms**. Toss together on a lined oven tray with **cherry tomatoes**, **2 tbsp vinegar**, **oil**, **salt and pepper**. Cook for 20 minutes or until tender.



#### 3. COOK THE RISOTTO

Boil the kettle.

Add **rice** to frypan and stir for 1 minute. Add **stock** and **4 cups of boiling water**. Stir well and bring to a simmer. Reduce heat to medium and cook gently for 20 minutes, stirring occasionally or until rice is tender (add a little extra water if needed).



## 4. TOAST THE NUTS

Heat a frypan over medium high heat. Roughly chop **nuts** and toast for 1-2 minutes until golden (optional).



## **5. DRESS THE WATERCRESS**

In a bowl whisk together 1 tbsp olive oil, 1/2 tbsp balsamic vinegar, salt and pepper. Trim and halve watercress and toss through dressing.



## 6. FINISH AND SERVE

Stir **nutritional yeast** through risotto until incorporated (see notes). Season to taste with **pepper**.

Serve into bowls and top with roast vegetables, watercress and toasted nuts.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



