

Time-Saving Tuesdays – Homemade Microwave Tomato Risotto

This is quick and easy recipe for a Tomato Risotto which doesn't involve loads of stirring and can be made in the microwave. It's my adaptation of a recipe from Eat Well for Less



Ingredients

For the Salsa

- 250g Arborio Rice
- 1 Onion
- 50g Butter
- 250ml Vegetable Stock
- 1 Tin of Tomatoes
- 100g Soft cheese such as Mozzarella
- 1 large handful of hard cheese such as cheddar or parmesan
- 1 small handful of basil leaves
- $\frac{3}{4}$ Jar of Sainsbury's Sun-Dried Tomato Paste
- Salt and Pepper

Also Needed

- Knife
- Microwave proof dish
- Food processor
- Spoon





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Method:

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| 1 | <p>Weigh the butter and rice and set aside. Chop the onion in a food processor and put in a large microwave proof bowl with the butter and rice.</p> |  |
| 2 | <p>Cover and cook in the microwave on high for 3 minutes</p> |  |
| 3 | <p>Take out of the microwave and stir in the stock and the tinned tomatoes. Place back in the microwave and cook uncovered for ten minutes on high power</p> |  |
| 4 | <p>Take out of the microwave and give it a good stir. Then add the soft cheese and the Sun-dried tomato paste and stir through thoroughly. Place back in the microwave and cook for 8 minutes.</p> |  |

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| 5 | <p>Place some hard cheese in a food processor and blitz... who needs a grater. If you have fresh basil you can tear some leaves up now.</p> |  |
| 6 | <p>Take out of the microwave and let it rest for a few minutes</p> |  |
| 7 | <p>Stir in the remaining butter, hard cheese and the basil. Season to taste and serve.</p> |  |

