

## Risotto with Tomato Sauce



Ingredients for 2 people Preparation

Time: 5 mins

Simmering Time: 45 mins to 1

hour for tomato sauce.. Cooking

Time: 20 mins

**Tomato Sauce**

1 tbsp extra-virgin olive oil

**1 tbsp Ariosto seasoning for tomato based sauce**

1 tbsp sugar - 1 28 oz. can whole

plum tomatoes

**Risotto**

1 small onion, chopped

1 cup Arborio rice

4-5 cups warm vegetable broth

1 1/2 cups **Tomato Sauce**

2 tbsps butter (optional)

Parsley for garnish

parmesan cheese



1. Prepare **tomato sauce**. In a saucepan, heat 1 tbsp oil over medium heat. Add **Ariosto seasoning** to the pan and brown it for a few seconds.

2. Add tomatoes with its juice and cut them into cubes with scissors. Bring to low heat. Simmer for 45 mins to 1 hour, uncovered until thickened.

3. Prepare **risotto**. In a medium skillet, heat 1 tbsp of butter and oil over medium heat. Cook chopped onion until transparent, about 5 mins. Set aside.

4. Add Arborio rice to skillet and cook until translucent. Add a ladle of broth until the rice has adsorbed most of the liquid. Stir frequently. Bring back cooked onion to skillet.

5. Continue adding a ladle of broth at a time, stirring until liquid is almost fully adsorbed.

6. After 15 mins, once rice is almost done, stir in 1 1/2 cups of the prepared tomato sauce.

7. Continue adding broth in the same manner until rice is *al dente*. For a creamy texture, stir in 2 tbsps of butter.

8. Spoon risotto onto serving plates. Garnish with parsley and sprinkle with Parmesan cheese.