

# ZUCCHINI & TOMATO RISOTTO

## WHAT YOU NEED:

### INGREDIENTS (MAKES 8 CUPS)

20 grams butter  
4 onions  
3 cups Arborio rice  
3 litres boiling chicken stock  
4 zucchini, grated  
2 cups cherry tomatoes, quartered  
2 tablespoons basil, lightly chopped  
4 tablespoons parmesan cheese  
Salt and pepper



## WHAT YOU DO:

### METHOD

1. Collect ingredients and utensils.
2. Melt the butter in a medium saucepan over medium heat.
3. Add the onion and cook, stirring occasionally, about 5 minutes until it softens.
4. Add the rice and stir until it's coated - about 3 minutes. Season with salt & pepper, then add one cup of stock, stirring until the liquid has nearly bubbled away.
5. Use a ladle or measuring cup to add the warmed stock 1/2 cup at a time, stirring occasionally until most of the stock has been absorbed.
6. Add additional stock as each new addition is absorbed, stirring frequently but not constantly.
7. Taste the rice after about 20 minutes. When it's almost al dente (this could take closer to 30 minutes than 20) add the zucchini and tomatoes along with the last 1/2 cup of stock.
8. Once the stock has been mostly absorbed, remove from heat, add the basil and parmesan, and stir to combine.