

Roasted Tomato Risotto



Ingredients

6 cups tomatoes, chopped (about 10 Roma or variety of choice)

½ teaspoon salt (plus more to taste if desired)

¼ teaspoon ground black pepper

½ cup shallot, chopped (or sub onion)

2 cups Arborio rice

5 cups vegetable stock (use low sodium packaged stock

or

8 teaspoons Better than Bouillon, Organic Vegetable Base, low sodium with
5 cups water)

*note – 4 cups broth needed, reserve one cup to finish the risotto

2 tablespoons dairy free butter (or more to taste)

Directions

Preheat oven to 425 degrees. Line a large baking sheet with parchment paper. Place the chopped tomatoes on the prepared baking sheet, season with salt and pepper. Roast for 25 minutes until some of the edges start to brown.

After 25 minutes, remove the tomatoes and lower the oven temperature to 375 degrees.

Prepare the risotto. Heat a large Dutch oven (use one that has a lid) over medium heat for 2 minutes until hot. Sauté the shallot for about 5 minutes adding a bit of water if it sticks to the pot. Add the risotto, ½ teaspoon salt and ¼ teaspoon black pepper to the shallot and cook, stirring constantly for 3 minutes.

Next, add the vegetable stock, roasted tomatoes and the juices that collected on the baking sheet. Stir and bring to a boil.

Cover the pot and carefully transfer it to the oven. Check the risotto after 15 minutes to see if the liquid has been absorbed, if not bake for an additional 5 minutes.

Remove the pot from the oven, remember that it is hot! Lift off the top and add the 2 tablespoons of non-dairy butter, stir. Using the reserved cup of vegetable broth, add as much as you like to moisten the risotto, you may not use the entire cup of broth.

Serve with non-dairy parmesan.

Note – to reheat, add a bit of hot water or broth as the rice may become dry in the fridge.

Slightly adapted from: Vegan in the Freezer, Vegan Oven Risotto