



Timeless Tomato & Roasted Garlic Risotto

Yields: 4 servings

Prep time: 10 min

Cook time: 45 min

INGREDIENTS:

- 6 tablespoons of butter
- 3 tablespoons of red onion - finely diced
- ¼ teaspoon of garlic powder
- 1 ½ cups of arborio rice
- 1 cup of white cooking wine
- 6 cups of chicken broth
- 2 tablespoons of tomato paste
- 1 tablespoon of jarred roasted minced garlic
- 1 cup of freshly grated parmesan
- Salt and pepper
- Fresh Italian parsley

TOOLS:

- [Chantal Copper Fusion 4 Qt. Risotto Pan with Lid](#)
- [Chantal Copper Fusion 3 Qt. Soup Pot With Lid](#)





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PROCESS:

1. Place the 6 cups of chicken stock into a separate pot than your Risotto pan. Keep warm at low heat.
2. Melt 3 tablespoons of butter in the risotto pan. When melted, add the finely diced red onion. Cook until translucent, about 5 minutes.
3. Add the arborio rice and garlic powder, stir until slightly toasted.
4. Add the white wine to the rice and cook until rice has absorbed most of the wine.
5. Add ½ cup of chicken broth to the rice and wine mixture. Stir until mostly absorbed.
6. Continue to add chicken broth 1 cup at a time until rice is cooked thoroughly.
7. Remove from heat and add the rest of the butter, minced garlic, and tomato paste.
8. Once it has all been incorporated, add the parmesan cheese, and stir until your desired level of cheesiness is reached.
9. Top with Italian parsley.
10. Serve and enjoy!