

# Bush Tomato Risotto

SERVES: 2

## Ingredients:

1 teaspoon olive oil  
1 garlic clove, finely chopped  
½ brown onion, finely diced  
½ Chorizo, diced  
½ cup Arborio rice  
2 cups vegetable stock  
2 tablespoons frozen peas  
1 teaspoon ground bush tomato  
1 teaspoon Paprika  
1 tablespoon tomato paste  
1 teaspoon cream  
½ tomato, finely diced  
1 tablespoon grated parmesan cheese  
Salt & pepper to taste

Chilli Flakes to taste



## Method

1. Place the oil into a saucepan and heat. Add the garlic and onion and sauté until translucent.
2. Add Chorizo to the saucepan, stir until the flavours are released into the onion and garlic.
3. Place the saucepan onto a low heat. Add the rice and stir for a couple of minutes to seal the rice.
4. Using a ladle, add the vegetable stock, a quarter at a time, the rice should always be covered by liquid. Stir well after each amount of liquid is added. Once absorbed, add next ladle of stock.
5. When half of your stock has been added, add your frozen peas, bush tomato, Paprika, tomato paste. Stir well. Continue to add your stock.
6. Cook until rice is just tender or al dente.
7. Remove from heat and stir through cream.
8. Garnish with fresh tomato and parmesan cheese before serving.