

RISOTTO ALLA PIZZAIOLA

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COOK TIME: 45mins

SERVES: 4

CALORIES: 365 kcal (PER SERVING)

INGREDIENTS

1 tbsp olive oil
2 tbsp unsalted butter, divided
1 shallot, finely chopped
2 large garlic cloves, minced
1 tsp salt, black pepper, dried basil, dried oregano
½ tsp crushed red pepper flakes
1 tbsp tomato paste
300 g/10.5 oz risotto rice, Carnaroli or Arborio
1 L/4 cups hot chicken broth, or vegetable
¾ cup/180 ml puréed tomatoes
250 g/9 oz cherry tomatoes, cut in half
150 g/5.5 oz roasted bell peppers
¼ cup/60 ml heavy cream
30 g/1 oz grated Parmesan
1 large mozzarella ball, chopped
2 tbsp chopped fresh basil leaves

DIRECTIONS

Get all the prep done before you start cooking: mince the garlic, finely chop the shallot, cut the cherry tomatoes in half and chop the roasted bell peppers.

If you like a crispy golden-brown lasagna top, turn on your broiler and use an ovenproof skillet

Heat oil and 1 tablespoon butter in a a large high-sided skillet or a Dutch oven over medium. Add shallot and garlic, cook until fragrant, for 2 minutes. Stir in salt, black pepper, oregano, dried basil and red pepper flakes. Add tomato paste, stir until incorporated. Add rice, cook for 1 minute.

Pour in ½ cup chicken broth at a time, stirring frequently, until the broth has been almost completely absorbed before adding the next cup. Cook until the rice is almost al dente, about 15 minutes. It's possible that you don't need to use up all of the broth.

Add puréed tomatoes, cherry tomatoes and roasted peppers, simmer 5 minutes more, or until the risotto is ready. If needed, add more broth, risotto should flow slowly. If you can stand a spoon up in it, this means it needs more broth.

In the meantime, chop the basil and mozzarella.

When ready, stir in cream, parmesan and butter. Add basil and mozzarella. Season with black pepper and some extra red pepper flakes. Now taste and adjust salt.

Cover, let stand for 3-5 minutes. Serve immediately. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.