

WHAT'S
FOR
DINNER?

VEGETABLE RISOTTO

PREP 15 MIN | COOK 25-30 MIN | SERVES 4



INGREDIENTS

1 KNORR Vegetable Stock Pot

2 tbsps olive Oil

1 chopped Onion

1 clove garlic

115g mushrooms

175g Arborio Rice

250ml dry white wine

115g peas

115g chopped spinach

55g grated parmesan cheese

55g toasted pine nuts

METHOD

1. Heat 2 tbsps olive oil in a pan and sauté 1 chopped onion until soft.
2. Add 1 crushed clove of garlic and 115g mushrooms and sauté for 1-2 mins.
3. Pour in the 250ml dry white wine.
4. Next add in the 175g Arborio rice and stir well.
5. Then make up the **Knorr Vegetable stock Pot** by dissolving it in 500ml boiling water.
6. Gradually add the stock to the rice little by little, stirring constantly and making sure the liquid is absorbed between each addition of stock. Continue until all the stock has been used up.
7. Then add in the peas and the chopped spinach and stir into the risotto.

Serve sprinkled with grated parmesan cheese and toasted pine nuts.