



Risotto al Pomodoro e piselli

Ingredients

1 can Cirio chopped tomatoes 200g Cirio green peas Garlic glove ½ red onion 3 tablespoons extra virgin olive oil 1/2 teaspoon salt 1 1/2 cups Arborio rice grated Parmesan cheese

Preparation

1. Put a large saucepan over a medium flame and heat the oil and add chopped onion and a whole garlic glove.
2. Add the peas and sauté, about 5 minutes.
3. Add in the tomato and salt. Lower the flame to low and cook for 15-20 minutes.
4. In a separate saucepan bring 4 cups of water to a boil.
5. Add the rice and cook until tender, about 15-20 minutes.
6. Scoop out the rice and add it to the sauce.
7. Mix over a low flame for 1-2 minutes.
8. Serve with the grated parmesan cheese.

