

Tomato Risotto

INGREDIENTS

1 cup Arborio rice	2 vegetable stock cubes
1 brown onion, (finely diced)	¼ cup Parmesan cheese, (grated)
3 cloves garlic, (crushed)	1 cup baby spinach leaves
1 tbsp butter	10 leaves fresh basil , (roughly chopped)
1 tbsp olive oil	3 tbsp basil pesto
1 tsp thyme, (fresh or dried)	½ lemon (juice)
14 oz cherry tomatoes (1 tin)	salt and pepper, (to taste)
2 cups water	



METHOD

Prepare the risotto

Set Instant Pot to 'Sauté'.

Add the butter and olive oil. When the butter is melted, add the onion and garlic and cook until fragrant (approx 2 minutes).

Add the rice and stir for 1 minute until coated by the oil in the pan (approx 1 minute).

Add the cherry tomatoes, thyme and water, and crumble in the stock cubes.

Stir well to combine, then allow it to come to the boil.

Pressure cook the risotto

Press 'Cancel' to end the Sauté program when the risotto has come to the boil.

Close and lock the Instant Pot lid. Ensure that the steam release handle valve is set to 'Sealing'.

Press the 'Pressure cook' button, and set it to pressure cook for 5 minutes.

When the time is up, use the quick release option to open the Instant Pot (press 'Cancel' then carefully turn the steam release handle to the 'Venting' position). When the float valve has dropped, open the Instant Pot.

Serve

Stir through Parmesan, baby spinach leaves, basil pesto, fresh basil, lemon juice and butter, season to taste with salt and pepper. Serve.