

Foodnity Recipes

Easy Tomato Risotto Recipe (30-Minute Meal)

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ cups Arborio rice
- [ ] 4 cups warm chicken or vegetable broth
- [ ] 2 cups diced fresh tomatoes (or canned diced tomatoes, drained)
- [ ] 1 small onion, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] ½ cup grated Parmesan cheese
- [ ] 2 tbsp butter
- [ ] 1 tbsp olive oil
- [ ] Salt and pepper to taste
- [ ] 1 tbsp fresh basil, chopped (optional)

Optional Add-Ins

- [ ] ½ cup white wine
- [ ] 1 tsp red pepper flakes
- [ ] 1 tbsp lemon juice
- [ ] Additional grated Parmesan for serving

Instructions

1. In a large skillet or pot, heat the olive oil over medium heat. Add the chopped onion and sauté until soft and translucent, about 3-4 minutes. Add the minced garlic and cook for another 30 seconds until fragrant.
2. Add the Arborio rice to the skillet and stir to coat the grains with the oil. Toast the rice for about 2 minutes, stirring constantly, until it becomes slightly translucent around the edges.
3. If using white wine, pour it into the skillet and stir until the liquid is mostly absorbed. Then, begin adding the warm broth, one ladleful at a time, stirring constantly. Wait until each addition is mostly absorbed before adding the next.
4. After about 10 minutes of cooking, add the diced tomatoes to the skillet. Continue adding broth and stirring until the rice is creamy and tender, about 15-18 minutes total.
5. Once the rice is cooked to your liking, remove the skillet from the heat. Stir in the butter, grated Parmesan, and fresh basil (if using). Season with salt and pepper to taste.
6. Let the risotto rest for a minute or two, then serve immediately with extra Parmesan on top if desired.

Nutrition per serving

380 kcal	10 g	55 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra richness, stir in a splash of heavy cream at the end.
- If the risotto becomes too thick, add a little more warm broth to loosen it.
- This dish pairs beautifully with a simple avocado tomato cucumber salad or a side of garlic bread.