



JERNEJ KITCHEN

ROASTED CHERRY TOMATO RISOTTO

Roasted Cherry Tomato Risotto is creamy, easy to make, and perfect for a quick weeknight dinner. Zero fancy ingredients needed for this easy risotto recipe.

MAKES	2	MAIN DISHES OR 4 STARTERS
PREPARATION:	10	MINUTES
COOKING AND ROASTING:	30	MINUTES
TOTAL TIME:	40	MINUTES

ROASTED CHERRY TOMATOES

- 450 g (1 pound) cherry tomatoes
- 2 cloves of garlic
- 1 tsp sugar
- 2 tbsp olive oil

RISOTTO

- 2 tbsp olive oil
- 1 onion
- 300 g (1 1/2 cup) arborio rice
- 85 ml (1/3 cup) white wine, like Chardonnay or Pinot Grigio
- 750 ml (3 cups) [Vegetable Broth](#)
- 25 g (1/3 cup) shredded parmesan cheese, plus for serving
- 30 g (2 tbsp) unsalted butter
- 1 bunch of fresh basil

TOOLS AND EQUIPEMENT

- baking sheet
- large saucepan
- kitchen knife
- cutting board

Sponsored

ROASTED CHERRY TOMATOES

First, let's make roasted cherry tomatoes. Preheat the oven to 210 °C / 410 °F. Wash the cherry tomatoes under running water and tap dry. Place them on a baking sheet. Add two peeled and crushed cloves of garlic. Season with salt and pepper and sprinkle with a teaspoon of sugar. Drizzle with olive oil and toss to combine. Place in the preheated oven on the middle rack. Roast for 30 minutes.

TIP

[The sugar will help caramelized the cherry tomatoes.](#)

RISOTTO

While the tomatoes are roasting, make the risotto. Place a large saucepan with the olive oil over low heat. Add the diced onion and cook for 6 - 8 minutes or until the onion is soft and caramelized while stirring occasionally. Add the rice, increase the heat to medium-high and cook for another 2 - 3 minutes, while stirring regularly. Add the white wine, cook for a minute for the alcohol to evaporate, while stirring regularly. Turn the heat to a simmer and add the first ladle of vegetable stock, stir and keep adding ladles of stock and stirring the risotto for about 16 - 18 minutes, or until the risotto is creamy and the rice is cooked al dente. Allow the stock to be absorbed before adding the next ladle.

RISOTTO

Remove the risotto from the heat, add the shredded parmesan cheese and butter. Stir until the cheese and butter melt, then cover with a lid and leave stand for about 3 - 4 minutes.

SERVE

Remove the roasted tomatoes from the oven. Using a fork, gently press down each cherry tomato to release those amazing juices. Stir half of the juices into the risotto. Check the seasoning and season the risotto with salt if needed. Divide the risotto between two plates (or four plates if you are serving it as a starter). Arrange the roasted tomatoes on top and sprinkle with fresh basil and some parmesan cheese. Serve immediately.