



Cheese And Tomato Risotto Recipe

Preparation Time	10
Cooking Time	25
Serving Size	6

Ingredients:

- 3 Tbsp margarine
- 1 Tbsp garlic
- 1/2 cup onion
- 150 g chicken, breast fillet
- 1 pc chicken bouillon cube
- 2 1/2 cup rice, washed once
- 3 cup water
- 1 pouch DEL MONTE Original Style Tomato Sauce (250g)
- 1 cup cheddar cheese, grated
- 1/2 cup bell pepper, green, diced

Preparation:

1. Sauté garlic, onion, chicken breast fillet, chicken cube, and rice in margarine. Cook for 5 minutes while stirring. Add 3 cups water and DEL MONTE Original Style Tomato Sauce. Simmer until rice is cooked.
2. Stir in cheese and bell pepper. Serve with your favorite main dish.

Chef's Tip

Lightly toast the rice in margarine until well-coated and until the kernels turn opaque. This step helps in preventing the rice from turning mushy.

Lusog Notes

This Cheese And Tomato Risotto dish is a source of vitamin B1 that helps convert the food that we eat into energy, and of niacin that supports the nervous system and helps maintain the normal structure of the skin.

Cooking Skills Needed

- Grating