

# Oven Baked Risotto

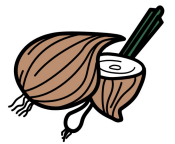


## Ingredients

1 Tablespoon olive oil



1 onion finely chopped



1 1/2 cups arborio rice



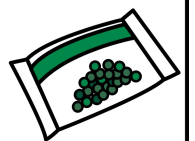
3 cups chicken stock



600g sweet potato cut into cubes



1 cup frozen peas

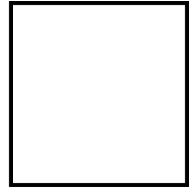


1/2 cup grated parmesan cheese

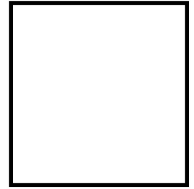


# Directions

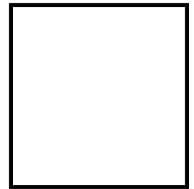
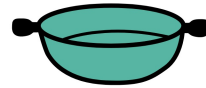
Wash your hands.



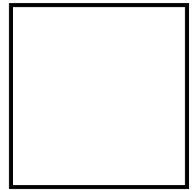
Preheat oven to 180c



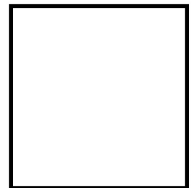
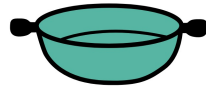
Heat oil in a large flameproof casserole dish. Saute onion.



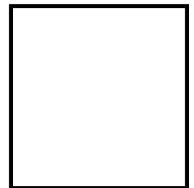
Stir in rice and cook for 1 minute.



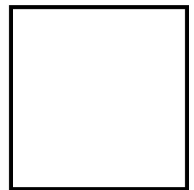
Add stock and 1 cup of water. Bring to boil. Add potatoes.



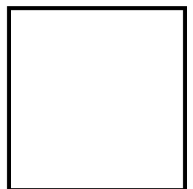
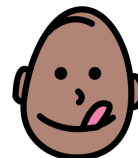
Place casserole dish in the oven for 20-25 minutes until potato is cooked. Stir half way through.

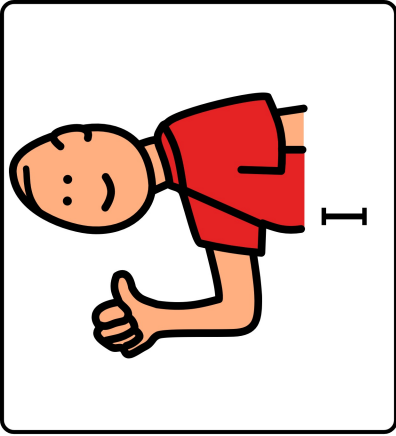


Stir together the peas and cheese into your risotto.

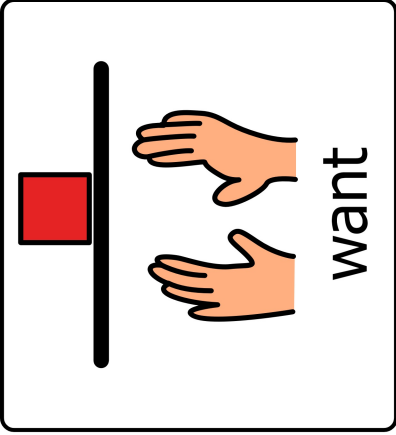


Let it sit for 3 minutes until the peas are soft. Enjoy!

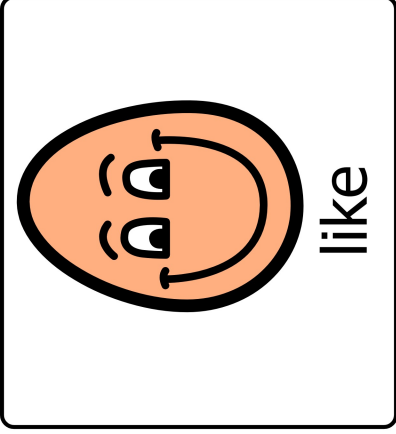




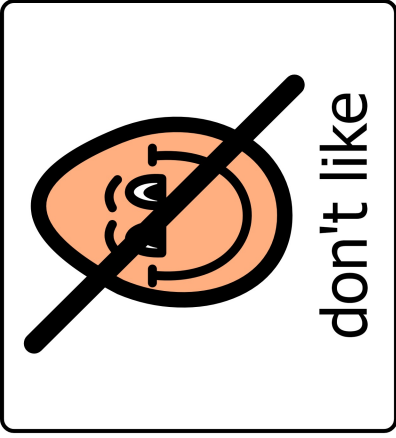
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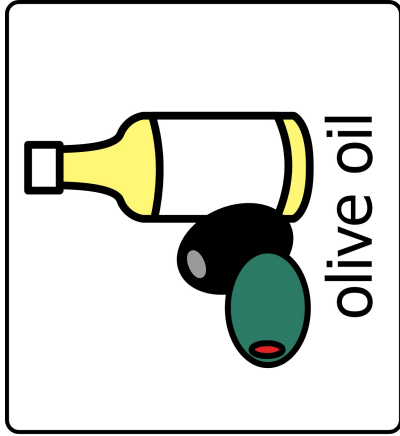
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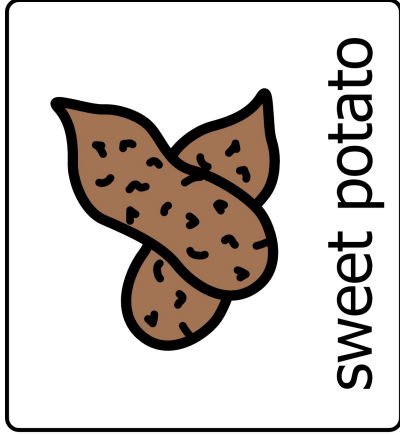
like



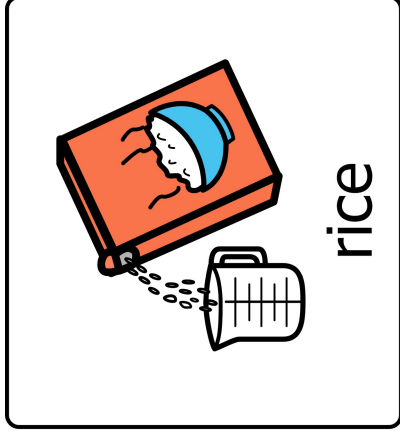
don't like



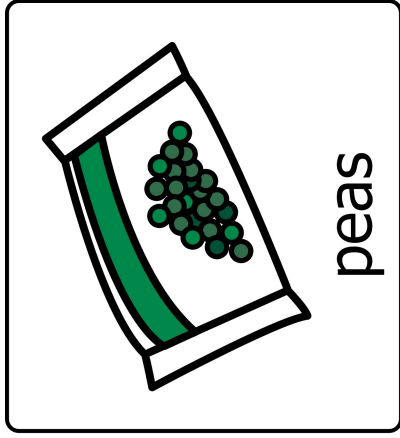
olive oil



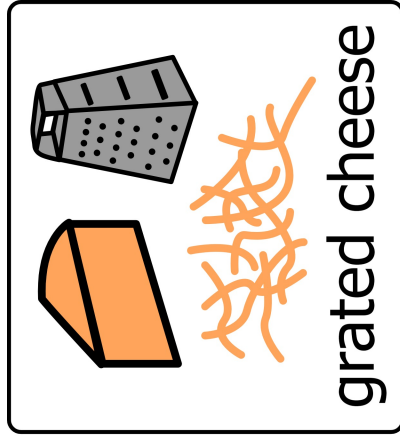
sweet potato



rice



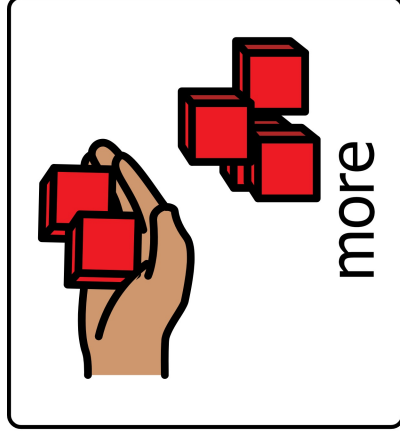
peas



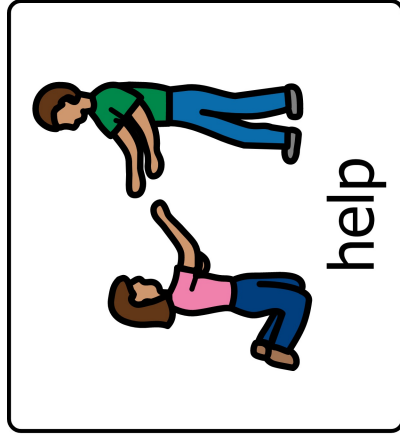
grated cheese



chicken stock



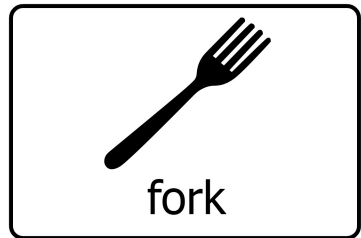
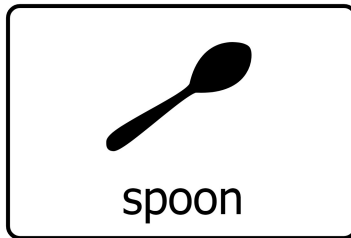
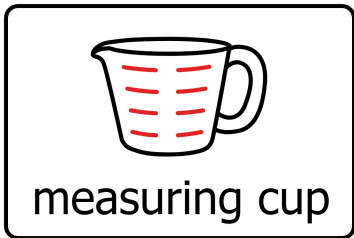
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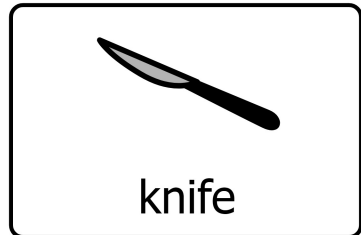
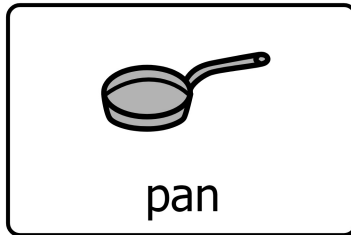
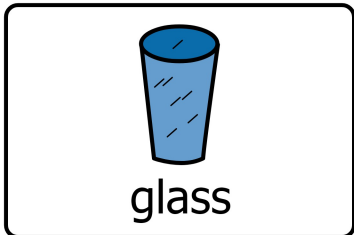
Name: \_\_\_\_\_

1. What do we use to measure the stock?



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2. What do we use to cut the potato?



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3. Did you like the risotto?

