

## Roasted Tomato Risotto

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1 pt. grape tomatoes  
4 cloves garlic, crushed  
3 T olive oil, divided  
½ t dried thyme  
2 T butter, divided  
4 C chicken stock  
1 medium onion, diced

1 t red pepper flakes  
1 1/3 C short grain rice  
½ C white wine  
¼ C parmesan cheese  
¼ C chopped parsley or basil  
Salt & pepper to taste

Preheat oven to 400°. On a small sheet pan, toss grape tomatoes, crushed garlic, 2 tablespoons of olive oil, and dried thyme. Salt & pepper to taste. Roast approximately 20 minutes, until the tomatoes burst.

Place chicken stock in a microwave-safe container and heat until warm, not necessarily boiling.

Preheat a large pan over medium heat with 1 tablespoon of olive oil and 1 tablespoon of butter. Add onions and red pepper flakes. Sauté until soft, approximately 5 minutes. Stir in rice and sauté for additional 5 minutes. Add white wine and stir. Once the wine is absorbed, add the warmed chicken stock (*approximately 1 cup at a time*), stirring slowly every minute or so until absorbed. Repeat until all liquid is absorbed – it should take 18-20 minutes. (*Once you add the last amount of liquid, check for seasonings.*)

Once the last of the liquid is absorbed, add parmesan cheese and the last tablespoon of butter. Stir vigorously until incorporated. At the last moment, gently stir in roasted tomatoes and parsley. Serve immediately.

Serves 4.

