

TOMATO AND MUSHROOM *Risotto*

4 servings

1½ cups	PASTENE “Kitchen Ready” Ground Tomatoes	375 mL
3 cups	chicken stock, heated	750 mL
2 tbsp	PASTENE Pure Olive Oil	30 mL
1	can (15-oz) PASTENE Broken Straw Mushrooms, drained	1
¾ lb	mushrooms, quartered	350 g
1	onion, finely chopped	1
2	garlic cloves, minced	2
1½ cups	PASTENE Italian Arborio Rice	375 mL
½ cup	dry white wine	125 mL
⅓ cup	PASTENE Pitted Olives, sliced	75 mL
2 tbsp	chopped fresh parsley	30 mL
½ cup	PASTENE Grated Parmesan Cheese	125 mL
	fresh parsley	

- Combine tomatoes with chicken stock and bring to a boil; cover and keep hot.
- Heat olive oil in large heavy pan over medium-high heat and cook mushrooms until all liquid has evaporated; remove from pan and reserve.
- In the same pan, cook onion and garlic for 4 minutes, stirring constantly and adding more oil if necessary to prevent sticking.
- When onions are soft, add rice; stir to coat with oil. Add wine, stir and cook over medium-low heat, uncovered, until wine is absorbed. Ladle in ½ cup (125 mL) heated tomato stock mixture and cook, stirring constantly, over low heat until liquid is absorbed.
- Continue adding stock mixture gradually, stirring until absorbed before each addition. Cook 15-20 minutes or until rice is tender. Stir in reserved mushrooms (keep a few pieces for garnish), olives, parsley, and Parmesan. Serve immediately garnished with parsley and mushrooms.

