

Walnut Sage Pesto Risotto

Yields 3-5 portions depending on if using for a side or main meal.

Sun Cookery

INGREDIENTS

- 1 cup of Risotto
- 4-5 cups of chicken stock or water
- 2 tablespoons of olive oil or ghee
- 3 tablespoons of Walnut Sage pesto from the Fall Into Home box

DIRECTIONS

- Heat up the oil or ghee in a med size pot and add the risotto. Stir the risotto in the oil over med-high heat until the pieces of risotto begin to look translucent.
- Add 1 cup of stock at a time, stirring with patience and love until each cup is absorbed by the risotto.
- Once the risotto has reached your preferred tenderness, add in the Walnut Sage pesto and stir gently.

Add salt and parmesan cheese to your preference!



suncrew@suncookery.com

CREATE YOUR OWN

SUNSHINE