

CELERY RISOTTO WITH SPINACH CHEESE RONDO

INGREDIENTS

 4 SERVINGS

 35 MIN

 INTERMEDIATE

2 pack Garden Gourmet Spinach Cheese Rondos

400 g celery

100 g rocket salad

1 big onion

20 cherry tomatoes

300 g arborio rice

2 tbsp fresh Italian Herbs, chopped

2 cloves of garlic

90 g Parmesan, grated

800 ml vegetable stock

Give your usual risotto recipe a twist with this vegetarian celery risotto, made with our Garden Gourmet Spinach Cheese Rondo. Ready in 30 minutes!

PREPARATION

1. Make the base sauce

Heat a dash of oil in the pan and fry the onion, garlic and rice over medium heat until the onion is slightly brown. Add white wine in the mixture.

2. Sautéed and mix the rice

In the meantime, wash the fennel and cut into small pieces. Add to the rice along with the fresh herbs and wait until the wine has completely absorbed to the moisture. Add the tomato cubes and the stock, dash by dash, and wait before adding the rest of the stock until the previous stock has been absorbed.

3. Prepare the Spinach Rondo

In the meantime, prepare the Garden Gourmet Spinach Rondos according to the instructions on the package. Cook the rice until al dente and stir half of the Parmesan cheese into the risotto.

4. Garnish, serve, and enjoy!

Serve the risotto with the spinach rondo and garnish with the remaining Parmesan cheese and top freshly ground pepper.

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