



Oats risotto ( OP W )

Serving: 1

Veg

### *Ingredients*

- - 1 tsp oil
- - 2 tbsp oats
- - 1 cup vegetable broth
- -  $\frac{1}{2}$  cup Vegetables of your choice
- - Salt to taste
- - Ground pepper to taste
- - 1 tsp Garlic paste
- - 1 tbsp chopped Basil

### *Preparation Method*

- In a pan, boil vegetable stock and add oats to it. Cook till the oats are softened. In another saucepan, heat oil.
- Add the garlic and roast it for about a minute. Then add the basil and roast for another minute. Add the vegetables and keep stirring till they get semi-cooked. Slowly add the oats mixture to the vegetables and keep cooking.
- Keep adding more vegetable broth as the oats dry up.
- Continue the process for about 5-8 minutes on medium flame till the oats are completely soft.
- Add the salt and pepper at the end and mix well.
- Remove from flame, garnish with cheese and a fresh basil leaf and serve.