

## μW Tomato Risotto

*Another offering from 3G-Gregg! Good for a school night – you may need to adjust timings to suit your microwave at home.*

### Ingredients

30 g butter  
1 onion, sliced  
300 g arborio rice  
500 g passata  
1 chicken or veg stock cube, crumbled  
300 mL cold water  
250 g cherry tomatoes, chopped in half  
125 g mozzarella, grated  
Salt and pepper

### Method

Put the butter, onion and rice in a microwavable bowl, and cover with cling film. Cook on High for 4 minutes. Remove the bowl from the microwave, peel off the film and add the passata, stock cube and water. Stir well and loosely cover with the cling film, and return to the microwave, cooking on High for 10-12 minutes.

Remove the bowl again, add the tomatoes and grated mozzarella and stir well. Return to the microwave and cook for 10 min. Check to see if the rice is cooked – it should be soft but have a bit of bite. If its still hard, add a drop of water and cook for a further 2-3 min, before checking again.