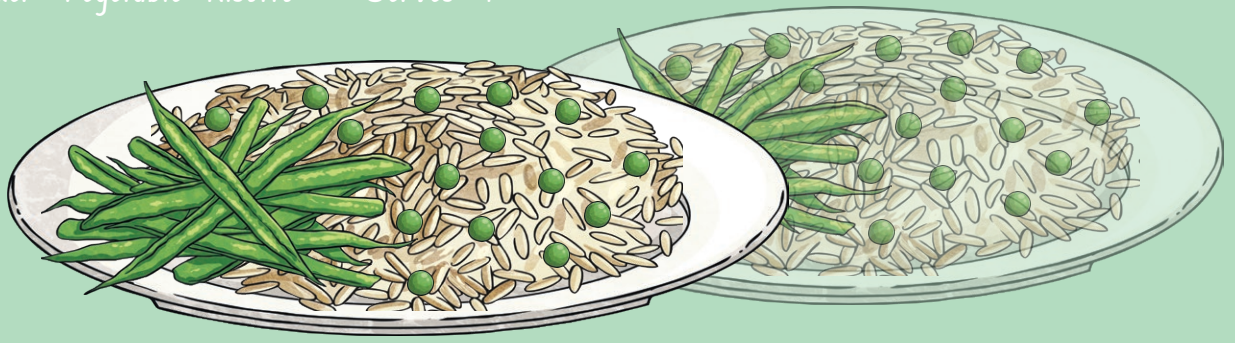


## Slow Cooker Vegetable Risotto – Serves 4



# Vegetable Risotto Recipe

## Ingredients

- 1 onion (peeled and chopped)
- 200g sweet potato flesh (diced into 1cm cubes)
- 125g frozen peas
- 2 garlic cloves (peeled and crushed)
- 1.2l hot vegetable stock
- Salt and freshly ground black pepper to taste
- 250g risotto rice
- 150g green beans (trimmed and halved)

## Instructions

1. Place the onion, garlic, rice, sweet potato and stock in the slow cooker.
2. Season to taste, cover with the lid and cook on a high heat setting for 2 hours.
3. Uncover, stir in the green beans and peas.
4. Cover and cook for another 30 minutes or until the vegetables are cooked through and the rice is tender. Serve straight away.
5. For extra flavour, stir in 1 level tablespoon green pesto or a little grated parmesan cheese.

