



Serving suggestions

TOMATO & HERB RISOTTO

Tomato & Herb Risotto with Chicken & English Spinach Serves 4

1 pack of DRY-IT Tomato & Herb Risotto
Olive oil
250 grams of diced chicken breast
2 cups english spinach
Parmesan cheese

1. Heat 2 tablespoons of olive oil in heavy pan.
2. Add contents of pack to pan and allow to fry for 3 minutes to release flavours.
3. Add 1 cup of water to pan at a time and allow to reduce. Add diced chicken and stir.
4. Continue to add water as absorbed until the rice reaches desired doneness. Add washed and drained English spinach as risotto is removed from heat and is ready to serve.
5. Sprinkle with grated parmesan cheese. Season to taste.



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