

Balsamic Tomato Parmesan Risotto with Basil Oil and Zucchini

Recipe yields 2 servings; total time: 45 minutes; calories: 540.

INGREDIENTS: Veggie stock concentrates 2; scallions 2, Arborio rice $\frac{3}{4}$ cup; Tuscan Heat Spice 1 TBSP; grape tomatoes 4 oz.; zucchini 1; basil oil 5 tsp; balsamic vinegar 5 tsp; Parmesan cheese $\frac{1}{4}$ cup

Step 1: Prep. In a medium pot, combine 4 cups water and stock concentrates. Bring to a boil, then reduce to a low simmer. Meanwhile, wash and dry all produce. Trim and thinly slice scallions, separating whites from greens.

Step 2: Make risotto. Heat a drizzle of oil in a large pan over medium heat. Add scallion whites; cook until softened, 1 minute. Add rice and 2 tsp Tuscan Heat Spice. Stir until rice is translucent, 1-2 minutes. Add $\frac{1}{2}$ cup stock; stir until liquid has mostly absorbed. Repeat with remaining stock- adding $\frac{1}{2}$ cup at a time and stirring until liquid has mostly absorbed, until rice is *al dente* and mixture is creamy, 25-30 minutes.

Step 3: Start veggies. Once risotto has cooked for 20 minutes, halve tomatoes. Trim and dice zucchini into half-inch pieces. Heat a drizzle of basil oil (about 1 tsp; save the rest for serving) in a second large pan over medium-high heat. Add zucchini and remaining Tuscan Heat spice. Cook, stirring, until tender and lightly browned, 4-6 minutes.

Step 4: Finish veggies. Add tomatoes and half the vinegar (use all for 4 servings) to pan with zucchini. Cook, stirring, until tomatoes have softened, 2-3 minutes. Season with salt and pepper. Turn off heat.

Step 5: Finish risotto. Once risotto is done, stir in 1 TBSP butter and half the Parmesan (you'll use the rest later). Taste and Season with salt and pepper.

Step 6: Serve. Divide risotto between bowls. Top with veggies, scallion greens, and remaining Parmesan. Drizzle with remaining basil oil to taste and serve.

