

## Oven-baked red pepper risotto



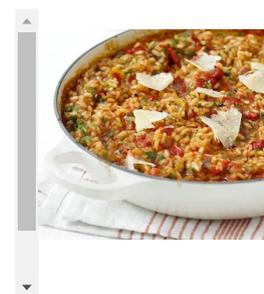
Prep: 5 mins  
Cook: 30 mins



Easy



Serves 4



### Ingredients

1 tbsp oil

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1 onion, chopped

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300g risotto rice

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100ml white wine (optional, or use more stock)

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400g can chopped tomato

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200g frozen roasted pepper

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500ml vegetable stock

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handful flat-leaf parsley, chopped

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parmesan, to serve (optional)

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### Method

**Step 1** Heat oven to 200C/fan 180C/gas 6. Heat the oil in an ovenproof pan, then fry the onion for a few mins until softened. Turn up the heat, tip in the rice, stir, then fry for 1 min more. Pour in the wine, if using, stirring until absorbed, then pour in the tomatoes, peppers and 400ml of the stock. Cover and bake in the oven for 25 mins until the rice is tender and creamy.

**Step 2** Stir in the remaining stock and parsley, season and scatter with Parmesan, if you like.

