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Easy Baked Vegan Risotto

By

Pure Flavor & Darn Good Veggies

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Risotto is traditionally a labor of love that takes time and careful attention. For that very reason, many don't get to enjoy this delicious dish nearly as often as they should.

Busy working parents don't always have the time to cook what should be an incredibly simple meal.

Luckily, Pure Flavor® and Laurel Perry from [Darn Good Veggies](#) have a solution that comes in the form of a delicious “set it and forget it” baked [Vegan Risotto](#) recipe.

While you’re snacking away on tasty [after school treats](#) and helping your kids study for their math test, there is one question that will continue to nag at you: what am I making for dinner tonight?

Weeknight meals need to be delicious and easy to make in a pinch. When you find a new recipe that meets both these needs, you want to make it over and over again. The fresh burst of sweet and unmistakable flavor of Pure Flavor® [RedRoyals™ Cherry Tomatoes on-the-Vine](#) will make this recipe a family favorite from the very first bite.

First of all, you should know that this risotto is different from that traditional recipe you’re thinking of...



Red Royals

To save you 30 minutes of standing at the stove stirring and stirring (and stirring!), this recipe gives you the chance to spend more quality time with family: just pop it in the oven. It’s so much easier and you still get to enjoy the rich, gourmet flavors of a traditional risotto. In fact, creamy parmesan cheese, butter and arborio rice is elevated by majestically sweet flavor of RedRoyals™.

Start by preheating the oven to 350°F. While it’s warming up, dice a shallot or small onion and sauté with a tablespoon of olive oil. You’ll want to use some sort of pot that can be moved into the oven, like an enameled cast iron dutch oven. If you don’t have a large enough pot, you can always transfer from a frying pan to a casserole dish when it comes time to bake it.

When the shallots become translucent, stir in the arborio rice. This is one case where there can be no substitutions — without arborio rice, you’ll miss out on the creamy texture and buttery flavor you’re

going for.



A refreshing take on traditional

risotto, this “set it and forget it” favorite is topped with savory roasted tomatoes.

At the same time, you can prepare to roast the succulent topping that will make this a meal fit for royalty: RedRoyals™. These Cherry Tomatoes on-the-Vine lend a supreme sweetness to every eating occasion, but it’s especially true with this Vegan Risotto.

When roasted, the natural sugar that gives RedRoyals™ their unmistakable flavor is caramelized, making them the perfect accent to enrich this elegant dish.

On a baking sheet, drizzle the cherry tomatoes with olive oil and sprinkle with salt and pepper. Keep the tomatoes on the vine for now; there is a uniquely fresh, earthy aroma when you roast them on the vine that adds to the whole dinner experience.

Once your rice is completely covered in olive oil, add 1 ½ cups of hot water and 1 cup vegetable broth to the pot. Stir it all well and add a pinch of salt and pepper.

Place your oven-safe pot and baking sheet with tomatoes in the oven. Set a timer for twenty minutes and get back to the rest of your evening. You have plenty of time until it’s ready, so you can help your kids with their homework or kick your feet up and watch T.V.

When the timer rings, check to make sure the rice has absorbed all the water and remove it from the oven. Stir in some butter and freshly grated parmesan cheese. Spoon some risotto into individually portioned bowls and top with the roasted tomatoes and fresh basil leaves.

All that's left to do is call everyone to the table and dig in! Make sure to include some fresh RedRoyals™ on the dinner table — they have a delightful, vibrant crunch that complements any meal. Plus, kids always appreciate a little extra sweetness in their meal.

To view, download or print the full recipe, click [here](#).

This recipe is brought to you by [Pure Flavor](#) and [Darn Good Veggies](#).

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