

Easy Pea-sy Risotto



Equipment:

- 1 mug
- 1 saucepan
- Mixing spoon

Ingredients (2 portions):

- ½ stock cube made with boiled water as per packet instructions
- 1 tbsp oil
- ½ mug frozen or tinned peas (drained)
- ¾ mug of rice (any kind)
- Optional: seasonings of your choice e.g. pepper, garlic powder

- ✓ Halal
- ✓ Gluten-free
- ✓ Dairy-free
- ✓ Vegan

Steps:

1. In the saucepan, heat the stock cube with the boiling water. Stir until dissolved.
2. Add peas, oil and rice and bring to the boil.
3. Simmer for 20 minutes or until the rice has cooked and the mixture has thickened. Keep stirring to stop rice sticking to the bottom of the pan, add more water as needed.
4. Add any seasoning you like.

Try serving with:

- Grated Cheese

Easy Pea-sy Risotto



Equipment:

- 1 mug
- 1 saucepan
- Mixing spoon

Ingredients (4 portions):

- 1 stock cube made with boiled water as per packet instructions
- 1 tbsp oil
- 1 mug frozen or tinned peas (drained)
- 1 ½ mugs of rice (any kind)
- Optional: seasonings of your choice e.g. pepper, garlic powder

- ✓ Halal
- ✓ Gluten-free
- ✓ Dairy-free
- ✓ Vegan

Steps:

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2. Add peas, oil and rice and bring to the boil.
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4. Add any seasoning you like.

Try serving with:

- Grated cheese