

Risotto with Soy Marinated Vegetables

Total time **40 mins** 10 mins preparation time 30 mins cooking time

INGREDIENTS

4 portion(s)

6 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1 tsp	chilli sauce
1 tbsp	lemon juice
2	courgettes, diagonally sliced
225 g	button mushrooms, quartered
1	yellow pepper, deseeded and cut into diagonal slices
2 tbsp	olive oil
225 g	Arborio risotto rice
900 ml	hot vegetable stock
25 g	grated parmesan cheese
1 handful	wild rocket leaves
	Few parmesan shards to garnish

PREPARATION

Step 1

Mix together the Kikkoman Soy Sauce, chilli sauce and lemon juice.

Step 2

Place the courgettes, mushrooms and peppers together in a bowl and add the soy marinade.

Step 3

Set aside whilst cooking the rice.

Step 4

Heat 1 tbsp oil in a frying pan and add the rice, turning to coat thoroughly in the oil. Add the stock a little at a time over a low heat, stirring the rice constantly, allowing the liquid to be absorbed in between additions of stock. Continue to add the stock like this until used up.

Step 5

After about 25 minutes the rice should be creamy and tender, remove the pan from the heat and stir in the grated cheese. Set aside.

Step 6

Heat a wok and add the remaining oil. Stir fry the marinated vegetables for 3 minutes. Add the remaining marinade to the vegetables and allow to sizzle for a few minutes.

Step 7

Fold the rice into the cooked vegetables and spoon into bowls.

Step 8

Top with the rocket leaves and shards of parmesan cheese.