

# Ratatouille Risotto

♡♡♡♡♡ (0)

**Prep Time**      **Total Time**

40 min.      40 min.



 **ADD TO RECIPE BOX**

## What You Need

½ each red and yellow pepper, cut into 1/2-inch pieces

½ small eggplant, cut into 1/2-inch pieces

2 Tbsp. *Kraft* Extra Virgin Olive Oil Tuscan Italian Dressing

1 Tbsp. butter

½ onion, chopped

1 clove garlic, minced

1 cup Arborio rice, uncooked

1/2 cup dry white wine


3 cups 25%-less-sodium vegetable broth, warmed


1 tsp. thyme


1/4 cup Grated parmesan cheese

## Make It

Heat oven to 425°F. 

Combine peppers and eggplant in large bowl. Add dressing; mix lightly. Spread onto parchment-covered rimmed baking sheet. Bake 30 min. or until vegetables are tender and lightly browned around edges. 

Meanwhile, melt butter in large saucepan on medium heat. Add onions and garlic; cook 2 to 3 min. or until crisp-tender, stirring frequently. Add rice; cook and stir 2 min. Stir in wine; cook and stir 1 min. or until absorbed. 

Stir 1/2 cup broth into rice mixture; cook on medium-low heat 4 min. or until most the broth is absorbed, stirring constantly. Repeat until all the broth has been added. (Rice should be tender, but firm. This will take about 25 min.) Remove from heat. 

Add roasted vegetables and thyme; mix well. Stir in cheese. 