



# Cooking At Home Challenge

## Chicken Risotto

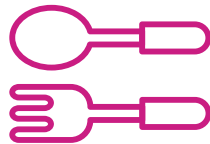
Serves  
4

### Ingredients

- 1 onion, chopped
- 1 red pepper, deseeded and chopped
- 2 teaspoons garlic puree or 2-3 garlic cloves (optional)
- 1 tablespoon cooking oil
- 250g rice preferably Risotto but any rice will do
- 500ml vegetable stock (make up using 3 vegetable stock cubes and water)
- 240g cooked chicken
- 1 mug of tinned or frozen sweetcorn or peas (around 200g drained)



### How to make



1. Heat the oil in a large frying pan or large pot, over a medium heat
2. Gently fry the onion, pepper and garlic in the oil for 5-10 minutes
3. Add the rice and stir with the oil and onions until the rice is coated, then add the vegetable stock.
4. Bring to the boil, reduce the heat and simmer for 20-25 minutes until all the liquid has been absorbed. (Note: you may need to add a little extra boiling water, if the rice is not cooked through).
5. Stir in cooked chicken and sweetcorn or peas.
6. Heat thoroughly and serve straightaway.

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SCAN ME

