

Southwest Tomatillo Vegan Risotto

Ingredients

- 1 lb. tomatillos, washed with the husks removed
- 3 cloves of garlic, crushed
- 2 small onions, one quartered the other diced
- 2 chili peppers, one seeded and chopped, the other whole with the stem removed
- Olive oil, for cooking
- ½ cup white wine
- 2 cups of water
- 1 tsp. vegetable bouillon
- 1 poblano pepper, diced
- 6 oz. cremini mushrooms, diced
- 1 tsp. dried Mexican oregano
- 1 tsp. dried parsley
- ½ tsp. dried thyme
- ½ tsp. dried cumin
- 1 ½ cup arborio rice (other rice can be used, but the amount of liquid needed may differ)
- 4-6 tbsp. vegan butter
- Fresh parsley, chopped
- Salt and pepper, to taste

Steps

1. Preheat the oven to 400°F (200°C). Add the tomatillos, garlic, quartered onion, and whole chili pepper, tossing in a small amount of olive oil. Roast for 30 minutes, until the tomatillos are almost bursting, and transfer all the vegetable to a blender. Add the wine, water, and bouillon and blend until smooth.
2. In a medium to large sauce pan, add a small amount of oil and add the second onion to sauté. Next mix in the mushrooms, cooking until fragrant. Add the chili and poblano, cooking for just a minute before adding the dried spices and rice. Stir, coating all of the rice in oil, before adding about half a cup of the blended tomatillo broth and about a tablespoon of vegan butter. Continue cooking by stirring frequently, and adding another half cup of liquid as the previous amount is absorbed into the rice. Add the vegan butter occasionally, so the rice remains coated and creamy. If you run out of liquid and your rice is not yet cooked, you can add a little water to finish.



3. Once the rice is fully cooked, remove from the heat and season with salt and pepper. Add fresh parsley, mix, and serve.