

# Leftover Rice Recipe: Faux-Sotto! (Quick “Risotto”)

## Ingredients

- 1 tbsp. vegan butter
- ¼ onion
- 1 clove of garlic
- 1 cup soymilk (or other plant-based milk)
- 1 tbsp. rice flour
- 1 cup leftover rice
- Salt and pepper, to taste
- Optional: Herbs (dried or fresh), vegetables, mushrooms, etc.

## Steps

1. Dice your onion into small cubes, and mince your garlic. If you are using any vegetable or mushrooms, chop them small as well. Heat a medium-sized skillet, and let the vegan butter melt (note- if you are adding a large amount of additional produce, you may need more vegan butter). Add the onion, garlic, any additional produce and dried herbs, and cook until fragrant.
2. While the onions are cooking, combine the soymilk and rice flour in a jar with a well fitted lid and shake to remove any lumps.
3. Once the vegetables are nicely cooked, add the rice. Break up any large clumps, and then add the soymilk mixture to the pot. Stir, continuing to break up any clumps of rice, and bring to a simmer. Cook for a few minutes while the soymilk thickens, until it has achieved a nice risotto consistency. Add any fresh herbs, and season with salt and pepper to taste. Serve warm and enjoy!

