Main dishes / Italy

risotto rice with lentils and celeriac · Italy

A complete grain dish with drained cooked lentils, celeriac and a Italy-inspired seasoning.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 280 g risotto rice
- ☐ 500 g celeriac
- ☐ 2 g dried oregano
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked lentils
- ☐ 15 ml extra virgin olive oil
- ☐ 10 g fresh basil

Let's make it.

01 Cook the risotto rice in plenty of water according to its packet, then drain well.

02 Clean the celeriac and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the celeriac and cook for a few minutes. Add a splash of water, cover and cook for 15 minutes.

04 Rinse and drain the drained cooked lentils, then heat until piping hot throughout.

05 Combine the cooked grain, vegetables and main ingredient. Stir in the extra virgin olive oil, dried oregano, fresh basil and taste before serving.

AI-developed, not kitchen-tested.

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