Veggie Pasta Risotto

NIBBLEDISH CONTRIBUTOR

Ingredients

- 18 oz. vegetable broth
- 2 tbsp olive oil
- 1 garlic clove minced.

- 1 medium diced onion
- 4 white rose potatoes (halved)
- handful broccolini chopped (leave florets intact)
- 2 handfuls of multigrain or whole wheat small pasta shells
- 1 16 oz. can of fire roasted diced tomatoes
- 1 bay leaf
- 1/4 cup white wine
- roughly chopped basil
- parmesan
- salt
- pepper

Instructions

Sweat onions in olive oil in medium heat until translucent. Throw in potatoes, lightly salt and pepper. Keep it moving for a few minutes. Throw in garlic and white wine. Keep things moving for another few minutes. Turn heat to high and add veggie stock and bay leaf. Bring to a boil.

Add broccolini, pasta, tomatoes. Cover and turn heat down to low. Let it cook for 30-45 minutes or until almost all liquid is absorbed.

Plate it up with chopped basil and parmesan to taste.