

Greek Risotto with Roasted Tomatoes & Olives

Yield: 6 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-risotto-recipe>

Ingredients:

- 2 cups cherry tomatoes
- 1/2 cup mixed pitted olives I used a Greek mix
- 1 tablespoon olive oil
- 1/2 teaspoon ground pepper
- 2 teaspoons honey
- 1/2 teaspoon dried oregano
- salt to taste, I add it at the end because the olives are already so salty
- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 onion finely diced
- 4 garlic cloves finely minced
- 1 teaspoon dried oregano
- 1 cup arborio rice
- 1 cup dry white wine
- 4 cups vegetable broth low-sodium, warmed
- 1/2 cup grated Parmesan cheese
- 1/2 cup crumbled feta cheese
- 1/4 cup fresh dill lightly chopped
- 1/4 cup fresh parsley lightly chopped
- salt
- pepper

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 25 milligrams
4. Fat: 13 grams

5. Fiber: 3 grams
 6. Protein: 9 grams
 7. SaturatedFat: 5 grams
 8. Sodium: 1260 milligrams
 9. Sugar: 7 grams
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