

# Kohlrabi Risotto with Roasted Tomatoes and Pancetta

Yield: 4 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/kohlrabi-italian-recipe>

## Ingredients:

- 4 ounces pancetta diced
- 1 cup kohlrabi diced, bulbs
- 2 tablespoons butter
- 3/4 cup white onion small chopped
- 2 cloves minced garlic
- 1 cup arborio rice
- 1/2 cup dry white wine
- 4 cups chicken broth or vegetable broth
- 1 cup kohlrabi leaves, packed chopped
- 2 tablespoons basil fresh chopped
- 1/2 cup freshly grated Parmesan plus more for garnish
- salt
- pepper
- 2 cups grape tomatoes halved
- 1 tablespoon olive oil
- salt
- pepper

## Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 53 grams
3. Cholesterol: 40 milligrams
4. Fat: 17 grams
5. Fiber: 4 grams
6. Protein: 20 grams
7. SaturatedFat: 7 grams
8. Sodium: 1000 milligrams

9. Sugar: 4 grams

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