

# Pesto Risotto With Roasted Zucchini

Yield: 6 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-roasted-italian-vegetables>

## Ingredients:

- 1 tablespoon olive oil
- 1 yellow onion medium, finely chopped
- 1 1/2 cups arborio rice
- 1 cup dry white wine
- 4 cups vegetable or so, broth
- 3/4 cup pesto I recommend Bestest Pesto, it makes plenty
- 1/2 teaspoon salt more or less depending on how salty your broth and pesto are, so taste for salt often
- black pepper fresh
- 1 pound zucchini cut on a bias into chunky half moons
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- black pepper fresh
- 3 cloves garlic minced

## Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 61 grams
3. Fat: 6 grams
4. Fiber: 8 grams
5. Protein: 8 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 460 milligrams
8. Sugar: 3 grams

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