

Cherry Tomato Herb Risotto

2 tablespoons olive oil
1 cup diced onion
2 cloves garlic
1 cup arborio rice
1 pint of cherry tomatoes stemmed and halved
1 teaspoon kosher salt
2 tablespoons chopped parsley, basil, rosemary, or chives or a combination
1 ½ cups stock (chicken or vegetable), or water
2 tablespoons dry white wine, dry vermouth, or dry sherry
2/3 cup finely grated parmesan cheese
2 tablespoons unsalted butter

Set the instant pot to SAUTE. Add oil, diced onion, and garlic along with a pinch of salt. Cook for 5 to 7 minutes until the onion is soft. Add the rice and stir to coat the grains. Hit CANCEL. Add the tomatoes, salt, herbs, stock, and wine; stir to combine. Secure the lid, close the pressure-release valve. Press MANUAL and set timer for 7 minutes. Quick release valve and stir in cheese and butter. Taste and adjust seasonings if necessary.