

Risotto with zucchini

Total time **35 mins** **35 mins** preparation time

Nutritional facts (per portion):

1,782 kJ / 426 kcal

INGREDIENTS

4 portion(s)

50 g	butter
250 g	arborio rice
300 g	yellow zucchini
120 ml	dry white wine
70 g	Parmesan cheese, grated
1 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
2 tbsp	chopped parsley
1 pinch	pepper

PREPARATION

Step 1

Melt the butter in a large pan. Add zucchini cut into 1 cm pieces and rice, stir constantly and fry until it becomes transparent.

Step 2

Pour the wine over it and stir until it evaporates. Then gradually add the broth while stirring occasionally. Cook for about 20 minutes.

Step 3

Finally, add the grated Parmesan cheese, parsley, season with soy sauce and pepper, mix and serve right away.