**Sweet Potato Risotto**

**Ingredients**

* 1.5 cup (300 g) arborio rice
* 3 cloves garlic, minced
* 1 onion, sliced finely and washed well (+Leek works well if available)
* 1.5 packed cup cheddar cheese
* 1.5 small-medium sweet potato
* 1/4 tsp smoked paprika
* 1 tsp picked thyme leaves
* 4.5-6 cups (1,050-1,425 ml) vegetable stock (make according to the packet)

**Instructions**

* **Roast the sweet potato.**Cut your sweet potato in half and place both sides face down on a baking tray brushed with oil. Place in the oven (at 200oC) for 30 minutes, or until very soft and a little melty - a knife should go through very easily. You can prepare the risotto in the meantime.
* **Start the risotto.**Heat a little olive oil in your medium sized saucepan that has a 2lt capacity and large base, then add the onion or leek and sauté for 2-3 mins until softened, add the minced garlic and thyme and cook until soft, over a very low heat. Add the rice and cook for a few minutes until it's a little toasted.
* **Add stock + repeat until cooked.** Now add a cup or so of vegetable stock, enough to immerse all the rice, and let it cook, stirring constantly, until absorbed. Add more stock and repeat this process; you will need to do this several times until the rice is cooked through. After 15 minutes give the rice a try to assess how cooked it is. Continue to add more liquid and stir until absorbed, until you are satisfied that the rice is cooked. You may not need all the stock, or you may run out of stock and need more (you can just use water if you don't have any more stock).

**<-** **This is usually 20-25 minutes.->**

* **Add the sweet potato.**Once the risotto is cooked, scoop the sweet potato flesh out of the skins and add it to the saucepan. Use the spoon to stir it through and break it down until it's just like a creamy sauce. You may not need all the sweet potato.
* **Add the cheese** and smoked paprika. Stir through until melted.
* **Serve :D** using a nice serving bowl and spoon.