

## Risotto with Snow Peas and Goat Cheese Crumbles

Servings: 4

### INGREDIENTS

- 1/2 c Rykoff Sexton™ unfiltered extra-virgin olive oil
- 1 c snow pea pods, blanched and sliced on a bias
- 3 T garlic, minced
- 4 c Chef's Line™ plain risotto, cooked
- 1 c golden cherry tomatoes, halved
- 1 c teardrop tomatoes, halved
- 1/2 c Romano cheese, grated
- 1/2 c Glenview Farms® goat cheese crumbles

### PREPARATION

In a nonstick pan, heat oil. Sauté snow peas and garlic for 5 minutes.

In a separate pan, heat risotto for 10 minutes until warm. Stir in snow pea mixture and Romano. Gently fold in tomatoes.

Place on serving plates and top with goat cheese crumbles.



### Caramel Whipped Cream (Servings: 8)

#### INGREDIENTS

- 1 c Glenview Farms® heavy cream
- 1/4 c Monarch® caramel topping

#### PREPARATION

Whip cream until stiff. Fold in caramel topping.

