



FABIO VIVIANI

## Risotto from the Oven with Sausage and Bell Pepper

Why babysit a pot of risotto on your stove top when it's so much easier to bake it in your oven!



servings: 8

easy

 1 to 2 hr

### RISOTTO FROM THE OVEN WITH SAUSAGE AND BELL PEPPER

- 2 tablespoons extra-virgin olive oil
- 1 pound sweet Italian sausage (casings removed)
- 4 ounces salami (casing removed and finely diced)
- 2 red bell peppers (ribs and seeds removed, cut into small dice)
- 2 yellow bell peppers (ribs and seeds removed, cut into small dice)
- 2 small red onions (finely chopped)
- 3 garlic cloves (slivered)
- 2 teaspoons fresh thyme leaves (chopped)
- 2 teaspoons fennel seeds
- 1 1/2 cups Fabio's Tomato Sauce
- 1 1/2 cups Arborio rice
- 1 1/2 cups dry red wine
- 1 1/2 cups chicken stock
- 1/2 cup grated Grana Padano cheese

### FABIO'S TOMATO SAUCE

- 6 garlic cloves
- 1/2 cup extra-virgin olive oil
- 1 28 ounce can whole plum tomatoes
- kosher salt and freshly ground black pepper
- 10 fresh basil leaves (torn)

**1** Preheat oven to 350°F.

**2** Heat the oil over medium-high heat in a heavy Dutch oven. Crumble the sausage meat and salami over the hot oil in the pot. Turn over a few times with a wooden spoon.

- 3 Add the bell peppers, onions, garlic, thyme, and fennel seeds and cook until the vegetables are browned, 12 to 15 minutes. Add the tomato sauce and keep cooking, stirring continuously, over high heat for another 5 minutes.

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- 4 Add in the rice and cook for another minute. Add the wine and stir in the stock, then bring the mixture to a boil while stirring. Cover the pot with a lid and place in the oven. Bake for 30 to 40 minutes, or until the liquid is absorbed. Stir in the grated Grana Padano and serve.

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- 5 Fabio's Tomato Sauce: Smash the garlic with the back of a knife. Place the garlic and 5 tablespoons (1/3 cup) of the olive oil in a saucepan and cook over medium heat until the garlic is golden brown. Add the tomatoes and generous pinches of salt and pepper.

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- 6 Cook over medium-high heat until the sauce is thick and no longer watery, 10 to 15 minutes. Add the remaining 3 tablespoons olive oil and increase the heat to high. Stir, crushing the tomatoes with the back of a wooden spoon, and cook until the oil turns red, then turn off the heat and add the basil at the very end.

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