











Barbecued beef kebabs served with a creamy 'risoniotto' and sprinkled with fresh basil.

## FROM YOUR BOX

CHICKEN STOCK	1 jar
RISONI	1 packet (125g)
SHALLOT	1
YELLOW CAPSICUM	1
ТОМАТО	1
COURGETTES	2
BEEF MINCE	300g
BASIL	1 packet
CREAM CHEESE	1 tub (140g)

# FROM YOUR PANTRY

oil for cooking, salt, pepper, skewers

# COOKING toolS

saucepan, barbecue (or frypan)

#### Before you start cooking!

No gluten option - risoni is replaced



#### 1 Cook the RiSoni

Bring a saucepan of water to a boil. Add 3/4 jar of stock paste along with risoni and boil for 11 minutes. When draining, reserve 1/2 cup cooking water. See step 5.



Stir a few times to ensure the pasta doesn't stick together while cooking.



#### 4. cook the veggies

Reheat saucepan with oil over medium-high heat. Cook shallot for 3 minutes to soften then add remaining vegetables. Cook for a further 3-4 minutes or until softened.



Add 1 tsp dried oregano for extra flavour!

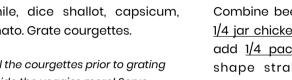


## 2 PRePare the Veggies

Meanwhile, dice shallot, capsicum, and tomato. Grate courgettes.



Peel the courgettes prior to grating to hide the veggies more! Serve the capsicum and tomato fresh if preferred!





#### 3 SeaSon the Meat

Combine beef mince with remaining 1/4 jar chicken stock. Finely chop and add 1/4 packet basil. Mix well then shape straight onto 6 skewers. Barbecue for 6-8 minutes or until cooked through.



Make meatballs or koftas if preferred!



## 5. aDD cream cheese & Risoni

Stir in 60g cream cheese (or use to taste) and 1/2 cup reserved cooking water. Cook, stirring, until melted and combined. Season with salt and pepper to taste.



Serve risoni and veggies separately if that works better for your family!



#### 6. finish and serve

Serve risoniotto with barbecued beef kebabs. Top with remaining basil.



If needed, add more water to the risoniotto to loosen the consistency.