

for the
little onesCREAMY RISIOTTO &
KOFTA MEATBALLS

Beef KeBaBS

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



35 Minutes



4 Servings



Beef

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FROM YOUR BOX

CHICKEN STOCK	1 jar
RISONI	1 packet (250g)
RED ONION	1
YELLOW CAPSICUM	1
CHERRY TOMATOES	1 packet (200g)
COURGETTES	2
BEEF MINCE	600g
BASIL	1 packet
CREAM CHEESE	1 tub (140g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, skewers

COOKING TOOLS

saucepan, barbecue (or frypan)

Make a pasta salad with risoni, fresh tomatoes, capsicum and your favourite dressing!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option – risoni is replaced with GF pasta.



1. COOK THE RISONI

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

tip 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 onion for 3 minutes to soften then add remaining vegetables. Cook for a further 3-4 minutes or until softened.

tip Add 1-2 tsp dried oregano for extra flavour!



2. PREPARE THE VEGGIES

Meanwhile, dice onion and capsicum, quarter or halve cherry tomatoes and grate courgettes.

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



5. ADD CREAM CHEESE & RISONI

Stir in 100g cream cheese (or use to taste) and 3/4 cup reserved cooking water. Cook, stirring, until melted and combined. Season with **salt and pepper** to taste.

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



3. SEASON THE MEAT

Combine beef mince with remaining 1/2 jar chicken stock. Finely chop and add 1/2 packet basil. Mix well then shape straight onto **10 skewers**. Barbecue for 6-8 minutes or until cooked through.

tip Make meatballs or koftas if preferred!



6. FINISH AND SERVE

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

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