



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Onion

Did you know that in the Middle Ages onions were an acceptable form of currency. They were used to pay for rent, goods and services and even given as gifts!



D2 Italian Pork with One Pan Risonotto

A quick tomato risotto made with risoni instead of rice! Served alongside rosemary pork steaks, cooked until golden.

 25 minutes

 2 servings

 Pork

11 March 2022

Make it child proof!

You can grate the zucchini rather than dice it. This will hide the veggies even further. For an even tastier finish you can stir through some grated cheese, cream cheese or sour cream at the end!

FROM YOUR BOX

BROWN ONION	1
COURGETTES	3
RISONI	125g
TINNED CHERRY TOMATOES	400g
ROSEMARY SPRIG	1
PORK STEAKS	300g
BABY SPINACH	1 bag (60g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried herb (of choice), 1 stock cube (of choice)

KEY UTENSILS

large frypan with lid, frypan or griddle pan

NOTES

We used fennel seeds in the risoni. Dried oregano, Italian herbs or thyme would also work well!

Stir the risoni every few minutes to prevent the pasta from sticking to the bottom of the pan. Add more water towards the end if you feel you need it.

No gluten option – risoni is replaced with GF gnocchi. Reduce water in step 2 to 1/2 cup. Bring a large saucepan of water to boil. Add gnocchi to boiling water and cook for 2–3 minutes until floating. Add to sauce in step 4 along with spinach.



1. SAUTÉ THE VEGETABLES

Heat a large frypan over medium–high heat with **oil**. Dice onion and courgettes. Add to pan as you go along with **1/2 tsp dried herbs**. Cook for 5 minutes until softened.



2. ADD RISONI & SIMMER

Stir in risoni, tinned cherry tomatoes and **1 cup water**. Crumble in **1/2 stock cube**. Cover and simmer for 10 minutes, stirring occasionally (see notes).



3. COOK THE PORK

Chop rosemary leaves to yield 1 tsp. Coat pork steaks with rosemary, **oil, salt and pepper**. Cook in a frypan over medium–high heat for 4–5 minutes each side or until cooked through.



4. STIR THROUGH SPINACH

Stir spinach through risoni until wilted. Season with **salt and pepper** to taste.



5. FINISH AND SERVE

Slice pork steaks and divide among plates with risoni.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

