



Product Spotlight:
Risoni

Risoni (also known as orzo) is a type of pasta that looks like rice. Made from wheat flour, the small size and unique shape make it versatile for various dishes, including soups, salads, and pilaffs.



One-Pan Creamy Risoni with Chicken

Comforting, flavoursome and healthy – this one-pan risoni topped with mildly spiced chicken tenderloins is quick to make and a real crowdpleaser, perfect for busy weekdays!

 30 minutes

 2 servings

 Chicken

Bake it!

Shred and add the chicken into the risoni at step 5. Top with parmesan cheese and finish in the oven on 220C° for 5-8 minutes or until golden for a melted cheese top!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	61g	21g	54g

FROM YOUR BOX

BROWN ONION	1
GARLIC CLOVE	1
RISONI	125g
CHERRY TOMATOES	200g
CHICKEN TENDERLOINS	300g
BABY SPINACH	60g
PARMESAN CHEESE	1 bag
BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried Italian herbs, 1 chicken or veg stock cube

KEY UTENSILS

frypan x 2

NOTES

No gluten option – risoni is replaced with **arborio rice**. Cook as per recipe, increasing water to 2 1/2 cups, or more if needed. Cook until rice is tender.



1. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with **oil**. Dice and add **onion**, cook for 3 minutes until softened. Crush in **garlic** and crumble in **1 stock cube**.



2. ADD RISONI AND SIMMER

Stir in **risoni**, **cherry tomatoes** and **1 1/2 cups water**. Cover and simmer for 10 minutes, stirring occasionally.



3. SEASON THE CHICKEN

Meanwhile, halve **chicken tenderloins** and toss with **1 tbsp oil**, **1/2 tsp smoked paprika**, **1/2 tsp Italian herbs**, **salt** and **pepper**.



4. COOK THE CHICKEN

Heat a pan with **oil** over medium-high heat. Add **chicken** and cook for 3-4 minutes on each side or until cooked through.



5. FINISH THE RISONI

When the **risoni** is tender (add extra water if needed), chop and stir in **baby spinach** and **1/3 bag parmesan cheese** until melted. Take off heat and season with **salt** and **pepper** to taste.



6. FINISH AND SERVE

Chop **basil**.

Top creamy **risoni** with **chicken**, more **parmesan** to taste and **basil leaves**. Serve at the table.



Scan the QR code to
submit a Google review!

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

