



Product Spotlight: Cherry Tomatoes

Tomatoes come in many different colours, from yellow to purple and many shades in between! There are even stripy ones! You'll see some of those wonderful colours in your cherry tomato medley for this meal!



Summer Risoni with Cherry Tomatoes

This bright, summery risoni dish brings together bursting cherry tomatoes, fresh basil, and golden crispy salami. An easy, one-pan dinner that delivers big flavour with minimal cooking fuss.

 30 minutes

 Pork

 4/6 servings

Spice it up!

For extra veg, and finely chopped broccoli at step 2 or stir baby spinach or rocket into the risoni at the end. For Mediterranean flair, add olives, capers, or semi-dried tomatoes.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	25g	33g	47g

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN ONION	1	1
GARLIC CLOVES	2	3
ZUCCHINI	1	2
CHERRY TOMATO MEDLEY	200g	2x 200g
CHERRY TOMATOES	200g	200g
SALAMI	2x 100g	3x 100g
RISONI	250g	250g + 150g
BASIL	20g	2x 20g
PARMESAN CHEESE	1 packet	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

large frypan

NOTES

For a fun twist, garnish with lemon zest and dried chilli flakes. Serve with lemon wedges to squeeze over.

Get extra serves by serving with a simple side salad, steamed broccoli or garlic bread.

No gluten option – risoni is replaced with **arborio rice**. Add rice to pan at step 4 along with 1.2L water (6P add 1.8L water). Bring to a boil and simmer, semi-covered, until rice is tender.



1. PREPARE THE VEGETABLES

Dice **onion**, crush **garlic**, grate **zucchini** and rinse **tomatoes**.



2. CRISP THE SALAMI

Heat a large frypan over medium-high heat. Add **salami**, in batches, and cook for 1-2 minutes each side. Remove to a plate and keep pan over heat for step 3.



3. SAUTÉ THE VEGETABLES

Add extra **oil** to pan along with **onion**, **zucchini** and **garlic**. Sauté for 3 minutes until softened. Add **tomatoes** and **2 tsp thyme**. Cover and cook for 5 minutes until tomatoes are bursting.

6P – Add tomatoes and 3 tsp thyme.



4. SIMMER THE RISONI

Add **risoni** to pan and cook for 1 minute to toast. Pour in **2 cups water**. Cover and reduce to medium heat. Simmer, stirring occasionally, for 8-12 minutes until risoni is tender and liquid is absorbed. Season to taste with **salt and pepper**.

6P – Pour in 3 cups water.



5. FINISH AND SERVE

Finely chop **basil**.

Divide **risoni** among bowl. Top with **crispy salami**, **parmesan cheese** and **basil** (see notes).

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