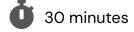


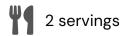


# Pesto Risoni with Crispy Salami

Tender risoni tossed with zucchini, cherry tomatoes, garlic, and basil pesto, topped with crispy salami and fresh rocket for a quick and satisfying dinner.







# Switch it up!

Grating the zucchini is a great way to hide veggies from picky eaters. If this is not a problem, dice zucchini and brown at step 4. Add baby spinach and chopped broccoli florets at step 4 for extra greens.

## **FROM YOUR BOX**

RISONI	125g
ZUCCHINI	1
CHERRY TOMATOES	200g
GARLIC CLOVE	1
SALAMI	100g
BASIL PESTO	1 jar
ROCKET LEAVES	120g

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, white wine vinegar

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

Make it a one-pan version by cooking the risoni directly in the sauce with extra water.

If preferred, serve dressed rocket on the side inside of in bowls with the risoni.

Jazz this dish up by garnishing with shaved parmesan cheese, dried chilli flakes, lemon wedges, and toasted pine nuts or walnuts.

No gluten option - risoni is replaced with GF penne. Cook until al dente, follow instructions at step 5.





#### 1. COOK THE RISONI

Bring a saucepan (see notes) of water to a boil. Add **risoni** and cook in boiling water for 8-10 minutes until al dente. Reserve 1 **cup cooking liquid**, drain **risoni** and rinse with cold water.



### 2. PREPARE THE INGREDIENTS

Grate **zucchini**, halve **cherry tomatoes** and crush **garlic**. Slice **salami**.



#### 3. CRISP THE SALAMI

Heat a large frypan over medium-high heat with **oil**. Add **salami**, in batches if necessary, and cook for 3-4 minutes until crispy. Remove to a plate and keep pan over heat for step 4.



# 4. COOK INGREDIENTS

Add zucchini and garlic to pan with extra oil and 1 tsp dried oregano. Cook, stirring, for 4 minutes. Add cherry tomatoes and cook, semi-covered, for 5 minutes.



# **5. TOSS THE RISONI**

Add risoni, pesto and 1/2 cup cooking liquid to pan. Mix to combine, adding extra cooking liquid as necessary. Season to taste with salt and pepper.



#### 6. FINISH AND SERVE

Dress rocket leaves with 1 tsp vinegar.

Divide **risoni** among shallow bowls. Top with **crispy salami** and serve with **dressed rocket leaves** (see notes).





