



### Product Spotlight: Cherry Tomatoes

Cherry tomatoes aren't just cute – they're little flavour bombs! Halving them before cooking helps release their natural sweetness into the sauce. And did you know? Back in the day, cherry tomatoes were actually grown just for decoration!



## 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.



30 minutes



Pork



4/6 servings

### 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.*

|             |                |                  |                      |
|-------------|----------------|------------------|----------------------|
| Per serve   | <b>PROTEIN</b> | <b>TOTAL FAT</b> | <b>CARBOHYDRATES</b> |
|             | 20g/23g        | 25g/31g          | 64g/63g              |
| 4/6 Person: |                |                  |                      |

## FROM YOUR BOX

|                 | 4 PERSON | 6 PERSON    |
|-----------------|----------|-------------|
| RISONI          | 250g     | 250g + 125g |
| ZUCCHINI        | 1        | 1           |
| CHERRY TOMATOES | 2 x 200g | 3 x 200g    |
| GARLIC CLOVES   | 2        | 3           |
| SALAMI          | 2 x 100g | 3 x 100g    |
| BASIL PESTO     | 1 jar    | 2 jars      |
| ROCKET LEAVES   | 120g     | 2 x 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.



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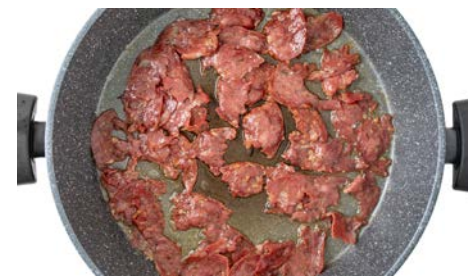
### 1. COOK THE RISONI

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 **2 cups 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 **2 tsp dried oregano**. Cook, stirring, for 4 minutes until softened. Add **tomatoes** and cook, semi-covered, for 5 minutes until beginning to blister

6P – use 3 tsp dried oregano.



### 5. TOSS THE RISONI

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

6P – add 1 – 1 1/2 jar of pesto and extra cooking water as necessary.



### 6. FINISH AND SERVE

Dress **rocket leaves** with **2 tsp vinegar**

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

6P – use 1 tbsp vinegar.

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