




Product Spotlight: Risoni


Risoni looks like large grains of rice, but it's actually pasta! It's great to use in salads, soups and in risinotto like this one.



3 Risinotto with Rosemary Beef

Risotto... but with risoni! Enjoy all the tender, savoury goodness of traditional risotto, minus all the stirring. Served with tender WA beef rump steaks cooked with rosemary.

 30 minutes

 4 servings

 Beef

20 July 2020

Picky-eater alternatives

If cooking for picky eaters, you can keep the capsicum strips & veggies separate from the cooked risoni.

Alternatively, for a less chunky end result, grate onion & carrot and finely chop/blend cauliflower before pan-frying.

Another option is to steam the cauliflower, then blend it to make a creamy sauce to stir in at the end.

FROM YOUR BOX

RISONI	1 packet (250g)
RED ONION	1
CARROT	1
CAULIFLOWER	1/2 *
CAPSICUM STRIPS	1/2 tub *
ROSEMARY STALK	1
BEEF RUMP STEAKS	600g
SUGAR SNAP PEAS	1/2 bag (125g) *
FETA CHEESE	1/2 block *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper, balsamic vinegar, dried oregano, dijon mustard, 2 garlic cloves

KEY UTENSILS

2 large frypans, saucepan

NOTES

If you prefer, you can add sugar snap peas in step 2 and cook all veggies together.

No beef option - beef rump steaks are replaced with chicken schnitzels. Increase cooking time to 4-5 minutes on each side or until cooked through.

No gluten option - risoni is replaced with arborio rice. Place rice in a saucepan and cover with plenty of water. Cover with lid, cook over low heat for 10-15 minutes. Remove from heat, drain, and let stand 5 minutes. Stir carefully with a fork.



1. COOK THE RISONI

Bring a saucepan of water to the boil and add the risoni. Simmer for 8-10 minutes until al dente. Drain, reserving **1 cup water**.



2. COOK THE VEGETABLES

Heat a large frypan with **oil** over medium heat. Dice onion and carrot, roughly chop cauliflower and crush **1 garlic clove**. Add to pan as you go (see notes). Add **2 tsp oregano** and cook for 5 minutes.



3. ADD THE CAPSICUM STRIPS

Drain and add capsicum strips to the pan with **2 tsp mustard, 2 tbsp vinegar** and **1/4 cup water**. Cover and simmer for 5 minutes.



4. COOK THE STEAKS

Heat another frypan over medium-high heat. Rub steaks with **oil, salt and pepper**. Cook for 3-4 minutes each side or until cooked to your liking.

Chop rosemary and crush **garlic clove**. Mix with **1 tbsp oil** and **1/2 tbsp vinegar**. Spread over steaks and leave to rest.



5. ADD THE RISONI

Tip the risoni into the pan with the vegetables. Mix well, adding **pasta water** as needed (we used 3/4 cup). Season with **salt and pepper**.

Trim and slice sugar snap peas.



6. FINISH AND PLATE

Slice steaks and serve with risinotto. Garnish with sugar snaps and crumble over feta.

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

