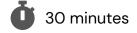




# **Risinotto** with Rosemary Beef

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.





4 servings



# 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 *

<sup>\*</sup>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



