



# Green Risonotto

## with Confit Tomatoes

A creamy green risoni risotto with broccoli, garlic, and parmesan, topped with rich oven-roasted cherry tomatoes.



35 minutes



2 servings



Vegetarian

## FROM YOUR BOX

CHERRY TOMATOES	200g
GARLIC CLOVES	2
RISONI	125g
BROCCOLI	1
BROWN ONION	1
BABY SPINACH	1 bag
PARMESAN CHEESE	1 packet

## FROM YOUR PANTRY

oil for cooking, salt and pepper, olive oil

## NOTES

You can serve this dish with a soft boiled egg for extra protein.

**No gluten option – risoni is replaced with GF pasta.**

Cook pasta according to packet instructions or until al dente.

## 1. ROAST THE TOMATOES

Set oven to 220°C. Bring a large saucepan of water to boil (for step 2).

Place **cherry tomatoes** and 1 crushed garlic clove in a small oven dish. Season with **salt** and **pepper**, cover with **1/4 cup olive oil**, and roast for **20 minutes** until jammy.

**TIP** *Confit tomatoes can be made ahead and stored in the fridge overnight. Add a dried herb such as oregano or thyme for flavour.*

## 2. COOK THE RISONI AND BROCCOLI

Cut **broccoli** into small florets. Add to boiling water along with **risoni**, cook for **8–10 minutes** until both are tender. Reserve **1/4 cup cooking water** before draining. Set aside.

**TIP** *Risoni tends to stick—stir occasionally while cooking. You can roast the broccoli instead for a different texture.*

## 3. MAKE THE SAUCE AND COMBINE

Meanwhile, dice **onion** and sauté in large frypan with **olive oil** over medium-high heat for **5 minutes** until softened. Add **spinach** and remaining 1 crushed garlic clove. Cook until wilted. Blend using a stick mixer or blender until smooth.

Combine **green spinach sauce**, cooked **risoni**, **broccoli** and 1/2 bag parmesan cheese in pan. Use **reserved cooking water** to loosen if needed. Season with **salt and pepper**.

**TIP** *If you don't have a blender or stick mixer you can leave the blending step out.*

## 4. FINISH AND SERVE

Divide among bowls, top with **confit tomatoes** and remaining **parmesan**.

**TIP** *Add a squeeze of lemon or sliced basil for brightness.*

**This recipe has simplified instructions to help lower your meal cost.**