



Green Risonotto

with Confit Tomatoes

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



35 minutes



4/6 servings



Vegetarian

FROM YOUR BOX

	4 PERSON	6 PERSON
CHERRY TOMATOES	2 x 200g	3 x 200g
GARLIC CLOVES	2	3
RISONI	250g	250g + 125g
BROCCOLI	2	2
BROWN ONION	1	1
BABY SPINACH	60g	120g
PARMESAN CHEESE	1 packet	2 packets

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.

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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 **1/3 cup olive oil** and roast for **20 minutes** until jammy.

6P – use 2 crushed garlic cloves.

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 **1/2 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**.

6P – use 1 bag parmesan cheese to combine with spinach sauce, cooked risoni and broccoli.

TIP *If you don't have a blender or stick mixer you can leave the blending step out. Add some fresh or dried thyme, dried Italian herbs or oregano for extra depth of flavour.*

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.