

# MARLEY SPOON



## **Risoni with Silverbeet,**

Smoked Cheddar and Walnuts



30-40min



2 Portions

Cheesy pasta bake just got a whole lot sexier with the addition of silky silverbeet, toasty walnuts and rich smoked cheddar. Finish it off with a sprinkling of lovely fresh dill and you'll never go back to mac 'n' cheese again!

## What we send

- dill
- garlic
- cherry tomatoes
- silverbeet
- smoked cheddar <sup>7</sup>
- leeks
- risoni <sup>1</sup>
- tomato stock concentrate
- walnuts <sup>15</sup>

## What you'll require

- olive oil
- salt and pepper

## Utensils

- 700ml ovenproof bowls or ramekins
- grater
- large frypan
- sieve
  
- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1), Milk (7), Tree Nuts (15).  
May contain traces of other allergens.

## Nutrition per serving

Energy 725.0kcal, Fat 34.1g, Proteins 29.3g, Carbs 68.2g



### 1. Prepare vegetables

Thinly slice **leek**. Rinse in a bowl of water, then drain. Wash **silverbeet**, then remove stems and finely chop. Roll up leaves and shred into ribbons. Finely chop **garlic**. Cut **cherry tomatoes** in half. Heat a large frypan over medium heat and toast **walnuts** for 3-4 mins until golden (keep an eye on them as they burn easily). Remove from pan and set aside to cool.



### 4. Add silverbeet leaves

Add the **silverbeet leaves** and cook, stirring occasionally, for 3 mins or until wilted.



### 2. Cook vegetables

Heat 2 tbs **oil** in the same frypan over medium-high heat. Cook the **leek**, **silverbeet stems** and **garlic**, stirring, for 2 mins or until vegetables are softened.



### 5. Cook pasta

Add the **cherry tomatoes**, **risoni** and 375ml (1½ cups) water. Bring to the boil. Reduce heat and simmer, covered, for 14 mins or until water is reduced and risoni is tender. Preheat oven grill to high with rack in the middle of the oven.



### 3. Add stock concentrate

Move **vegetables** to the side of the pan and add the **tomato stock concentrate** in the centre. Cook the paste, stirring, for 1 min.



### 6. Get ready to serve

Grate the **cheddar**. Pick the **dill** sprigs (discard stems). Coarsely chop the **walnuts**. Stir half the cheese through the **risoni** and season with **salt and pepper**. Transfer pasta mixture to individual ovenproof dishes. Scatter the remaining cheese over the top and grill for 5 mins or until bubbling and golden. Sprinkle with dill and walnuts.