

# MARLEY SPOON



## Pea and Green Bean Risoni

with Tarragon and Almond Pangrattato



20-30min



2 Portions

If you're a risotto fan, you'll want to give this risoni recipe a whirl. Here, the small pasta beads are cooked using the same absorption method that's used for risotto, resulting in a silky, flavour-packed dish. Parmesan and lemon loosens up the grains, while an Italian-style tarragon and almond crumb topping adds hints of anise and plenty of crunch.



## What we send

- tarragon and 2 garlic cloves
- slivered almonds <sup>15</sup>
- green beans
- peas
- risoni <sup>1</sup>
- panko breadcrumbs <sup>1</sup>
- vegetable stock cubes
- parmesan <sup>7</sup>
- onion
- lemon

## What you'll require

- butter <sup>7</sup>
- olive oil
- sea salt and pepper
- water

## Utensils

- deep frypan
- small saucepan

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 895.0kcal, Fat 32.8g, Proteins 33.3g, Carbs 107.9g



### 1. Prepare ingredients

Finely grate the rind and juice half the **lemon**. Finely chop the **tarragon, garlic** and **onion**. Finely grate the **parmesan**. Trim the tops of the **beans** and cut into 2cm lengths. Crumble the **stock cubes** in a small saucepan, add the **boiling water** (see staples list) and stir to combine. Keep hot over low heat.



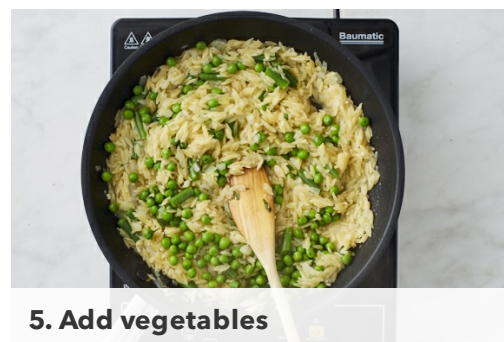
### 4. Cook risoni

Add the **risoni** to the pan. Stir to combine and cook for 1 min. Add the **hot stock**, a ladleful at a time, stirring occasionally and allowing each ladleful to be absorbed before adding the next. Continue adding the stock and stirring for 8-10 mins until risoni is al dente. Reserve 2 ladlefuls of stock. (You may not need all the stock.)



### 2. Make pangrattato

Combine the **breadcrumbs, lemon zest, half the oil, half the tarragon** and **half the garlic** in a bowl. Toast the **almonds** in a cold large deep frypan over medium heat, tossing, for 3-5 mins until golden. Transfer to a bowl and set aside. Toast the breadcrumb mixture, stirring, for 4-5 mins until crisp and golden. Combine with **almonds** and **half the parmesan**.



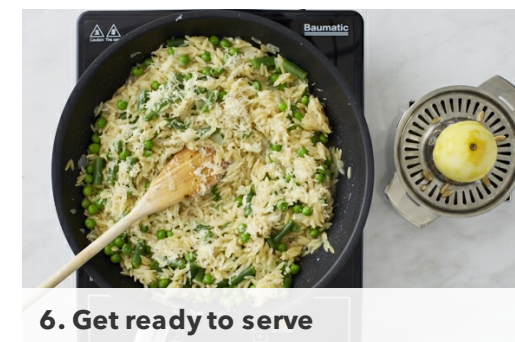
### 5. Add vegetables

Stir in the **reserved stock** and the **beans**. Cook, stirring, for 3 mins or until the beans are just tender, then stir in the **peas** and the **remaining tarragon**. Cook for 1 min or until heated through.



### 3. Cook aromatics

Wipe the pan clean, then return to medium heat. Melt the **butter** with the **remaining oil**. Add the **onion** and **remaining garlic**, and cook, stirring, for 5 mins or until softened, but not coloured.



### 6. Get ready to serve

Add the **remaining parmesan** and the **lemon juice**. Season with **salt and pepper**, and stir to combine. Divide among bowls and scatter with the pangrattato to serve.