

MARLEY SPOON



Pea and Green Bean Risoni

with Tarragon and Almond Pangrattato



20-30min



4 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

- Cheese, Parmesan 100gm ⁷
- risoni ¹
- slivered almonds ¹⁵
- tarragon and 3 garlic cloves
- green beans
- green peas
- breadcrumbs ¹
- lemon
- onion
- vegetable stock cube

What you'll require

- butter ⁷
- 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 740.0kcal, Fat 27.5g, Proteins 28.7g, Carbs 88.3g



1. Prepare ingredients

Finely grate the rind and juice 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.



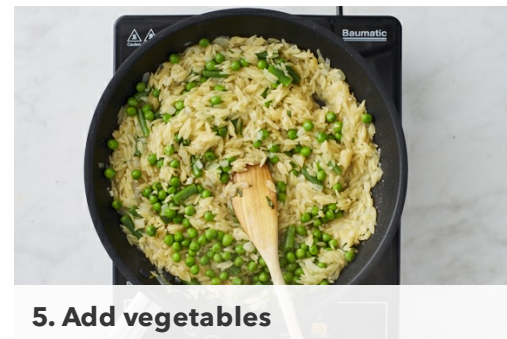
4. Cook risoni

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, 1 tbs 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**.



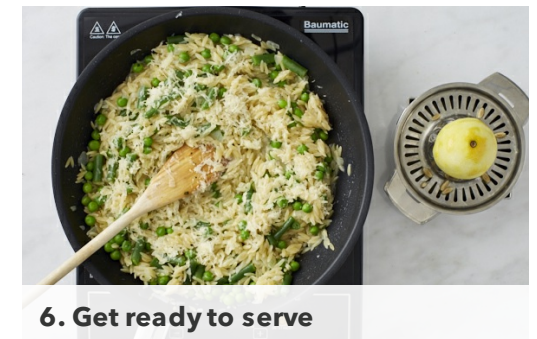
5. Add vegetables

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.