

MARLEY SPOON



Leek and Corn Risoni

with Watercress and Goat's Curd

 20min  2 Portions

With its small shape and bead-like texture, risoni is more like eating risotto than pasta. This vegetarian recipe combines the sweetness of leek and corn, with the freshness of watercress and parsley for a perfect springtime pasta, while a little goat's curd folded through before serving adds an irresistible creaminess to the lemon-infused sauce.

What we send

- goat's curd ⁷
- watercress
- garlic, parsley
- leek, lemon
- risoni ¹
- vegetable stock cubes
- corn kernels

What you'll require

- boiling water
- butter ⁷
- olive oil
- sea salt and pepper

Utensils

- large saucepan
- medium saucepan
- sieve

Our veggies come straight from the farm, so please wash them before cooking.

Allergens

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

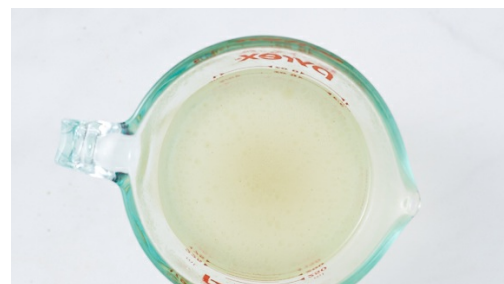
Nutrition per serving

Energy 670.0kcal, Fat 23.1g, Proteins 19.7g, Carbs 90.0g



1. Prepare ingredients

Bring a medium saucepan of salted water to the boil for the risoni. Discard the dark green part of the **leek** if any, then thinly slice the remainder. Crush or finely chop the **garlic**. Finely grate the rind of **half the lemon**.



2. Prepare stock

Crumble **1 stock cube** into a heatproof jug (keep the remainder for another use), add the **boiling water** (see staples list) and stir to combine.



3. Cook risoni

Cook the **risoni** in the pan of boiling salted water for 6-8 mins until al dente. Reserve 60ml (1/4 cup) cooking liquid, then drain the risoni in a sieve.



4. Cook aromatics

While the risoni is cooking, heat the **oil** and **butter** in a large saucepan over medium heat. Add the **leek, garlic, lemon zest** and **salt and pepper**, and cook, stirring, for 4 mins or until leek has softened. Add the **corn** and cook for 2 mins. Add the **stock**, bring to the boil, then reduce heat to low and keep hot.



5. Prepare herbs

While the leek is cooking, rinse the **watercress** and discard the thicker, woodier stalks. Finely chop the **parsley** leaves, including the stems.



6. Get ready to serve

Add the **risoni** and **most of the goat's cheese** to the corn mixture. Stir for 1-2 mins until the cheese is melted, adding some of the reserved cooking water to loosen the mixture if necessary. Season with **salt and pepper**, then stir in the **watercress** and **parsley**. Divide among bowls and dot with the **remaining goat's cheese** to serve.