



Eggplant and Pesto Risoni

with Goat's Curd



20-30min



4 Portions

The rice-shaped pasta known as risoni was born to add body and bite to salads, like this summery combo of fresh spinach, fragrant basil and juicy roma tomatoes crowned with goat's curd. While the risoni cooks, simply roast eggplant and zucchini with a little olive oil, then toss everything together with pesto for a standout vegetarian meal.

What we send

- goats curd
- pesto sauce ^{7,15}
- eggplant, zucchini, lemon, tomato
- risoni pasta ¹
- baby spinach leaves

What you'll require

- extra virgin olive oil
- sea salt and pepper

Utensils

- foil
- large saucepan
- oven tray

Our vegies come fresh from the farm, so please wash them before use.

Allergens

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

Nutrition per serving

Energy 835kcal, Fat 39.0g, Carbs 85.6g, Proteins 30.4g



1. Prepare vegetables

Preheat the oven grill to high. Line an oven tray with foil. Trim the **eggplants** and cut into 2-3cm chunks. Trim and coarsely chop the **zucchini**. Combine **2 tbs olive oil** with **salt and pepper** in a large bowl. Add the vegetables and stir well to coat. Bring a large saucepan of salted water to the boil for the pasta.



2. Cook vegetables

Spread the **eggplant** and **zucchini** over the lined tray, ensuring the eggplant is on top of the zucchini, and grill, tossing halfway through, for 15 mins or until golden and tender. Set aside to cool.



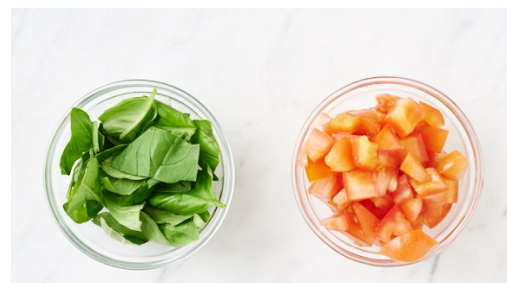
3. Cook pasta

Meanwhile, cook the **pasta** in the pan of boiling water for 11 mins or until al dente. Drain, then return to the pan with the **baby spinach** and stir to wilt the spinach.



4. Make dressing

While the pasta is cooking, finely grate the **lemon** zest, then juice. Combine the lemon juice, zest and **pesto** in a small bowl and season with **salt and pepper**. Stir **half the dressing** through the **pasta and spinach mixture**.



5. Combine ingredients

Coarsely chop the **tomatoes**. Add the tomato, **eggplant** and **zucchini** to the **pasta mixture** and stir well to combine.



6. Get ready to serve

Divide the **pasta mixture** among bowls and dollop with the **goat's curd**. Drizzle over the **remaining dressing** to serve.