

# DINNERLY



## Mushroom and Pea Risoni with Parmesan



20-30 minutes



2 Servings

Risoni means 'big rice' in Italian and here it muscled its way into this flavour-bomb bowl, brimming with peas, mushrooms, onion and a smattering of parmesan.

## WHAT WE SEND

- 1 onion
- 200g mushrooms
- 2 vegetable stock cubes
- 150g peas
- 50g parmesan <sup>7</sup>
- 200g risoni pasta WAS 175g <sup>1</sup>

## WHAT YOU NEED

- balsamic vinegar <sup>17</sup>
- garlic clove
- olive oil
- salt and pepper
- water

## TOOLS

- fine grater
- medium saucepan with lid
- small saucepan

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

## ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

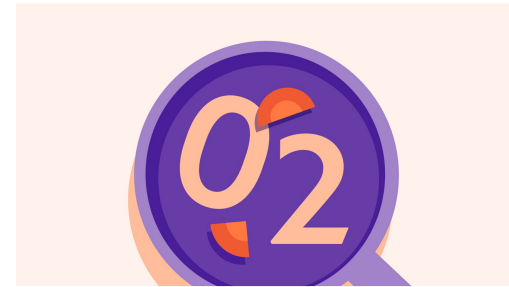
## NUTRITION PER SERVING

Energy 530kcal, Fat 14.8g, Carbs 68.8g, Proteins 23.0g



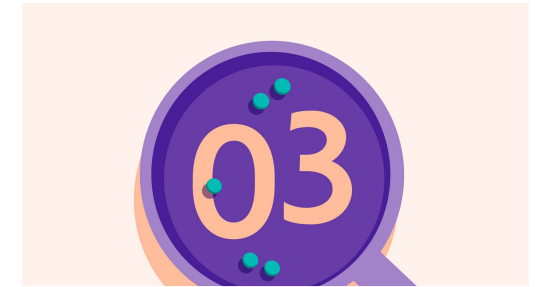
### 1. Prep ingredients

Crush or finely chop 1 **garlic clove**. Finely chop the **onion**. Trim and thickly slice the **mushrooms**. Finely grate **half the parmesan** (see Make it yours).



### 2. Make stock

Crumble the **stock cubes** into a heatproof jug, add **500ml (2 cups) boiling water** and stir until dissolved.



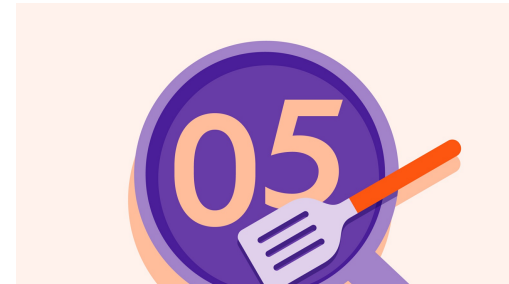
### 3. Cook veggies

Heat **1 tbs olive oil** in a medium saucepan over medium heat. Add the **garlic** and **onion**, season with **salt and pepper** and cook, stirring, for 3 mins or until softened. Add the **mushrooms**, increase the heat to high and cook, stirring, for 5 mins or until golden.



### 4. Add pasta and stock

Stir in the **pasta** and **stock** and bring to the boil. Reduce the heat to medium-low and cook for 8 mins or until the pasta is almost tender. Meanwhile, bring a small saucepan of water to the boil, add the **peas** and cook for 2 mins to warm through. Drain.



### 5. Serve up

Add the **peas**, **half the parmesan** and **2 tsp balsamic vinegar**, if desired, to the pasta mixture and stir to combine. Remove the pan from the heat and stand for 5 mins or until the pasta is tender and any remaining liquid has absorbed. Divide the **mushroom and pea pasta** among bowls and serve with the **remaining parmesan**.



### 6. Make it yours

We've used half the parmesan, but feel free to make it cheesy with all the parmesan thrown in. A rocket or baby spinach salad is the perfect accompaniment to this lovely pasta.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)

View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)     **#dinnerly**

 **Packed in Australia**  
from at least **95%**  
**Australian ingredients**