

# DINNERLY



## Mushroom and Pea Risoni with Parmesan



20-30 minutes



4 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
- 50g parmesan<sup>7</sup>
- 2 x 200g mushrooms
- 4 vegetable stock cubes
- 400g risoni pasta WAS 350g<sup>1</sup>
- 2 x 150g peas

## WHAT YOU NEED

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

## TOOLS

- fine grater
- large saucepan with lid
- small saucepan

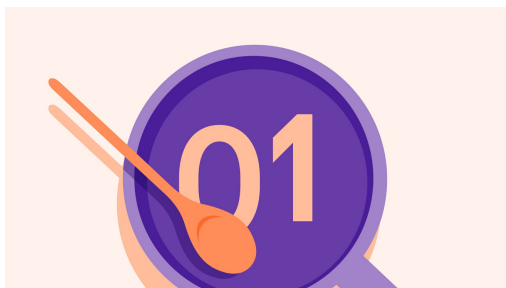
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

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

## NUTRITION PER SERVING

Energy 530kcal, Fat 14.8g, Carbs 68.9g, Proteins 23.0g



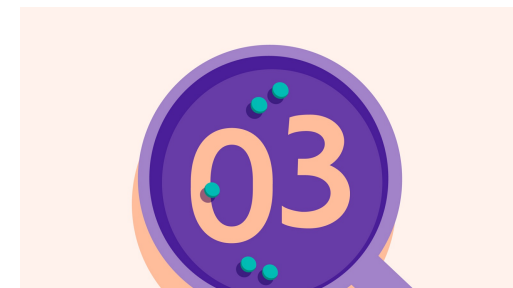
### 1. Prep ingredients

Crush or finely chop **2 garlic cloves**. Finely chop the **onion**. Trim and thickly slice the **mushrooms**. Finely grate the **parmesan**.



### 2. Make stock

Crumble the **stock cubes** into a heatproof jug, add **1L (4 cups) boiling water** and stir until dissolved.



### 3. Cook veggies

Heat **2 tbs olive oil** in a large 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 medium 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 **1 tbs 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

A rocket or baby spinach salad is the perfect accompaniment to this lovely pasta.