

DINNERLY



Leek and Lemon Risoni with Crispy Crumbs and Feta



20-30 minutes



2 Servings

Simmer risoni, leek and stock until thick and creamy, then finish with lemon, feta and golden croutons for a flashy dinner made in a flash.

WHAT WE SEND

- 1 lemon
- 50g feta ⁷
- baby spinach leaves
- 2 leeks
- 1 sourdough roll ^{1,6,7}
- 175g risoni pasta ¹

WHAT YOU NEED

- boiling water
- butter ⁷
- garlic clove
- olive oil

TOOLS

- fine grater
- medium frypan

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

COOKING TIP

Prior to chopping, give the pale part of the leek a good rinse under running water to remove any hidden dirt.

ALLERGENS

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 780kcal, Fat 29.2g, Carbs 97.4g, Proteins 25.6g



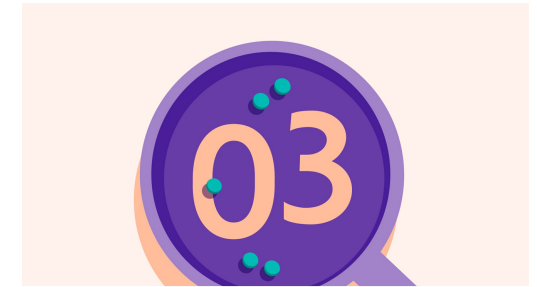
1. Prep veggies

Halve the **leek** lengthwise and thinly slice the pale stem, discarding any dark green stem (see cooking tip). Crush or finely chop **2 garlic cloves**. Finely grate the zest of **half the lemon**, then juice the half (the remaining lemon won't be used in this dish).



2. Soften leek

Melt **15g butter** and **2 tsp olive oil** in a medium deep frypan over medium heat. Add the **leek**, **garlic** and **lemon zest** and cook, stirring regularly, for 5 mins or until softened.



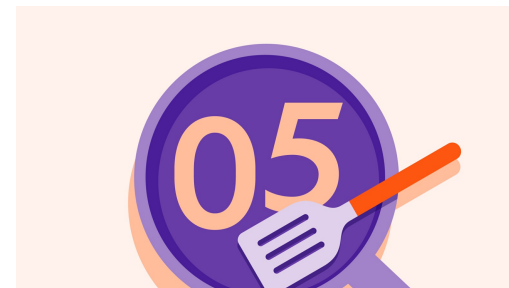
3. Add pasta

Add the **pasta** and **500ml (2 cups) boiling water** to the leek mixture and bring to the boil. Reduce the heat to low and cook, covered, stirring occasionally, for 15 mins or until the pasta is al dente. Remove from the heat, stir in the **spinach** and stand for 3 mins for the remaining liquid to absorb.



4. Make chunky breadcrumbs

Meanwhile, cut the **bread** into 1cm chunks. Melt **15g butter** and **2 tsp olive oil** in a medium frypan over medium heat. Add the **bread**, season with **salt and pepper** and cook, stirring, for 3-4 mins until golden and crispy.



5. Serve up

Crumble the **feta** over the **pasta mixture**, pour over the **lemon juice**, then stir to combine. Taste, then season with **salt and pepper**. Divide the **pasta** among bowls, scatter with the **chunky breadcrumbs** and enjoy.



6. Make it yours

For extra richness and creaminess, stir in a little freshly grated parmesan.