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## **Creamy Risoni, Beans, Peas**

and Goats Curd



20-30min



4 Portions

This flavourful dish has the creaminess of a risotto, without all the time consuming stirring! The secret is the small rice-shaped risoni pasta, which is cooked in just 10 minutes. Matched with fresh spring flavours, it's an utterly delicious weeknight special.

## What we send

- flaked almonds <sup>15</sup>
- goat's curd <sup>7</sup>
- baby spinach leaves
- parmesan <sup>7</sup>
- mint
- green peas
- risoni <sup>1</sup>
- lemon
- green beans
- garlic
- leek

## What you'll require

- olive oil
- salt and pepper

## Utensils

- large frypan
- large saucepan

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

### Cooking tip

If the kids don't like the flavour of goat's curd, omit it from their portion.

### Allergens

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

### Nutrition per serving

Energy 605.0kcal, Fat 20.2g, Proteins 26.4g, Carbs 74.2g



### 1. Prepare vegetables

Bring a large saucepan of salted water to the boil for the pasta. Discard root and dark green part of **leek**. Wash, then thinly slice the leek. Finely chop the **garlic**. Trim the **green beans** and cut into short lengths. Zest and juice the **lemon** (you will need 2 tsp zest and 2 tbs juice).



### 4. Start cooking vegetables

Heat 1 tbs **oil** in same frypan over medium heat. Cook the **leek** and **garlic**, stirring, for 5 mins or until softened. Add the **green beans, peas** and 2 tbs **reserved cooking liquid**. Season with **salt**. Cook for 3 mins.



### 2. Cook risoni

Cook the **risoni** in the boiling water for 8 mins or until al dente. Reserve 125ml (½ cup) of cooking liquid then drain well.



### 5. Prepare garnish

Meanwhile, pick the **mint** leaves (discard stems). Grate the **parmesan**.



### 3. Toast almonds

Meanwhile, toast the **flaked almonds** in a large frypan over medium heat for 2-3 mins until golden. Transfer to a bowl and set aside.



### 6. Get ready to serve

Stir the **risoni, parmesan, lemon zest** and **mint** through the **vegetable mixture**. Stir over low heat for 1 min, adding a little reserved cooking liquid for a creamier texture. To serve, gently toss through the **baby spinach, 2 tbs lemon juice, flaked almonds** and **goat's curd**.