



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

MUSHROOM, TOMATO AND PARMESAN RISONI



PREP
10 min



COOK
20 min



SERVES
4

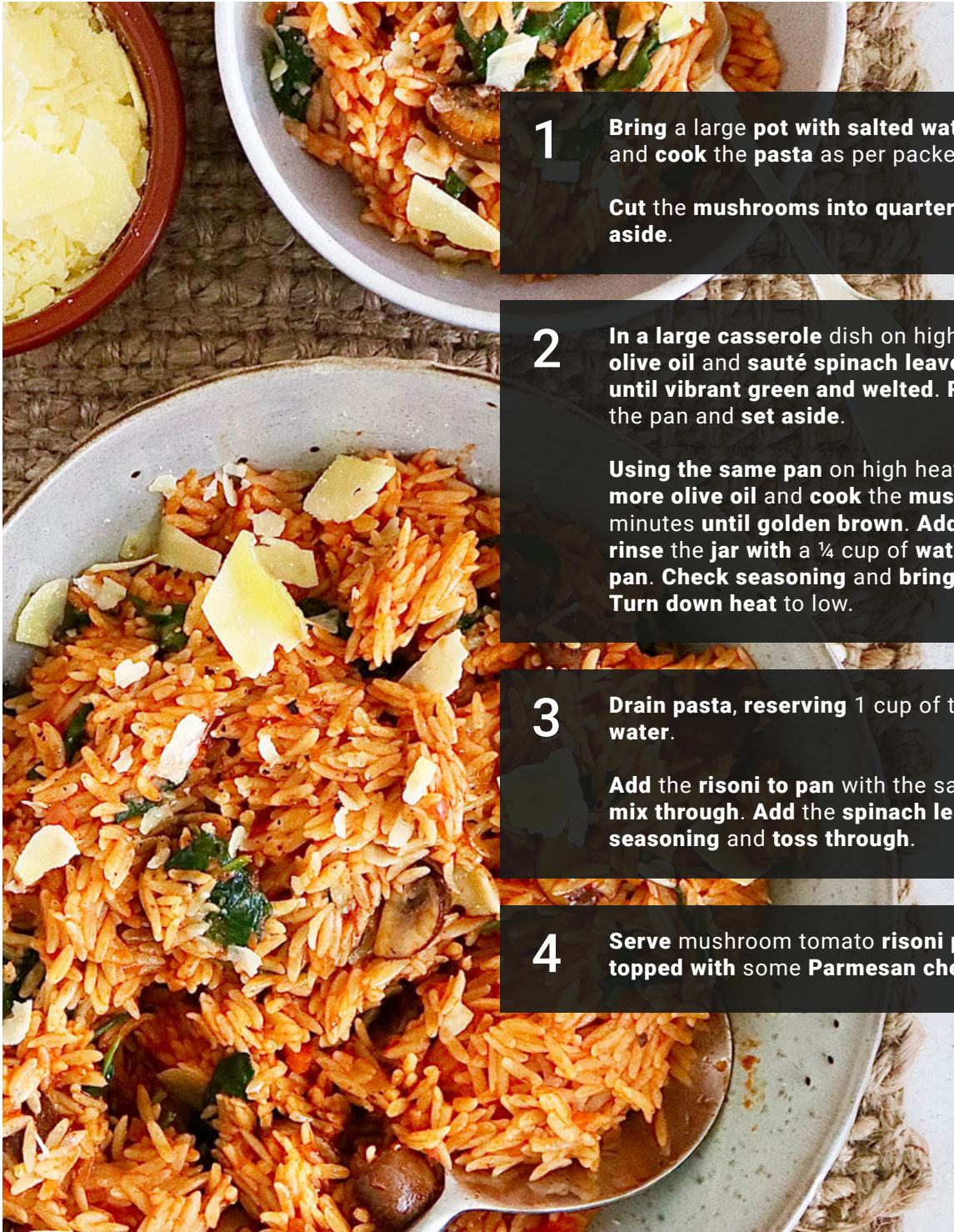
INGREDIENTS:

- > 200g Swiss Brown Mushrooms
- > 120g Baby Spinach
- > 100g Shaved Parmesan Cheese
- > 500g Tomato Basil Sauce
- > 500g Risoni Pasta

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1 Bring a large pot with salted water to the boil and cook the pasta as per packet instructions.
Cut the mushrooms into quarters, set them aside.

2 In a large casserole dish on high heat, drizzle olive oil and sauté spinach leaves for 1 minute until vibrant green and wilted. Remove from the pan and set aside.

Using the same pan on high heat, drizzle more olive oil and cook the mushrooms for 5 minutes until golden brown. Add the sauce, rinse the jar with a ¼ cup of water and add to pan. Check seasoning and bring to the boil. Turn down heat to low.

3 Drain pasta, reserving 1 cup of the pasta water.

Add the risoni to pan with the sauce and mix through. Add the spinach leaves, check seasoning and toss through.

4 Serve mushroom tomato risoni pasta hot, topped with some Parmesan cheese.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Add some of the reserved pasta water to the risoni if sauce is too thick.
- Use the leftover Parmesan cheese for a pasta dish, pizza or a salad.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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