



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
**DAVE'S RECIPE BOX**

# ZUCCHINI, BASIL PESTO & GOAT'S CHEESE RISOTTO



PREP  
**10 min**



COOK  
**30 min**



SERVES  
**4**

## INGREDIENTS:

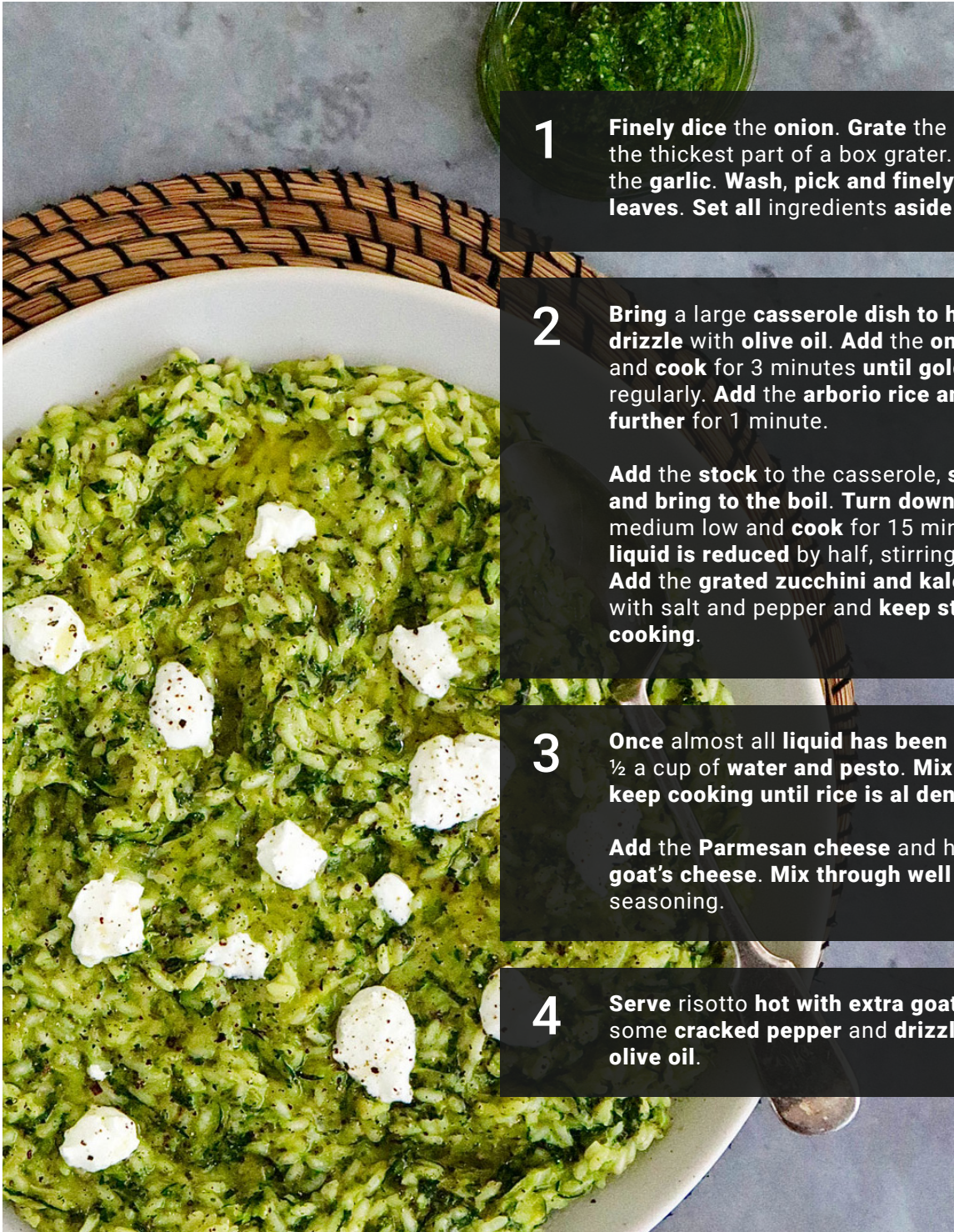
- > 1 Brown Onion
- > 2 Garlic Cloves
- > 1½ Cup Arborio Rice
- > 1 Zucchini
- > 750ml Vegetable Stock
- > 1 Kale Bunch
- > 125g Hariss Farm Pesto
- > 80g Goat's Cheese

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > Parmesan Cheese



# METHOD – GET COOKING!



**1** Finely dice the onion. Grate the zucchini using the thickest part of a box grater. Finely chop the garlic. Wash, pick and finely slice the kale leaves. Set all ingredients aside.

**2** Bring a large casserole dish to high heat and drizzle with olive oil. Add the onion, garlic and cook for 3 minutes until golden, stirring regularly. Add the arborio rice and cook further for 1 minute.

Add the stock to the casserole, stir through and bring to the boil. Turn down heat to medium low and cook for 15 minutes until liquid is reduced by half, stirring occasionally. Add the grated zucchini and kale. Season with salt and pepper and keep stirring while cooking.

**3** Once almost all liquid has been absorbed, add ½ a cup of water and pesto. Mix through and keep cooking until rice is al dente.

Add the Parmesan cheese and half of the goat's cheese. Mix through well and check seasoning.

**4** Serve risotto hot with extra goat's cheese, some cracked pepper and drizzled with extra olive oil.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover pesto in pizzas, pastas or on a breakfast bruschetta.
- Use leftover arborio rice for another risotto dish.
- Use leftover kale in a salad of your preference.

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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