

## Risoni with Silverbeet and Sun-Dried Tomatoes

**Season:** Spring

**Type:** Main

**Serves:** 36 tastings

**From the garden:** Onion, garlic, parsley & silverbeet



### Equipment:

Small stockpot & lid x 1  
Wooden spoon x 1  
Chopping boards and knives  
Measuring cups  
Measuring spoons  
Serving bowl x 5  
Serving spoon x 5

### Ingredients:

¼ cup olive oil  
50g butter  
2 onions (finely chopped)  
4 garlic cloves (finely chopped)  
2 Chorizo (thinly sliced)

2 ½ cups risoni  
7 cups water  
2 tablespoons white wine vinegar  
2 teaspoons salt

10 silverbeet leaves (stem removed, cut into bite size)

10 sundried tomatoes (thinly sliced)  
¼ cup parsley (finely chopped)  
½ cup parmesan cheese

### What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Heat oil and butter in a small stock pot over medium-high heat, add onion, garlic and Chorizo, cook until onion is softened, about 4 minutes.
3. Add risoni, water, vinegar and salt then bring to the boil, reduce heat and simmer for 8 minutes, stirring once a while to prevent sticking.
4. Add in silverbeet and continue to cook for 3 minutes.
5. Remove from heat, put a lid on and let it rest for 4 minutes.
6. Then stir in tomato, parsley and cheese.
7. Serve into 5 large serving bowls with a serving spoon in each.