



Product Spotlight: Risoni

It looks like large-grained rice but risoni (or Orzo) is an Italian pasta variety often used in soups, stews and braises.



4 Sausage & Veggie Skewers

Rainbow skewers made with veggies and free-range (and nitrate-free!), Bavarian style sausages from WA local business Sizzle. Served with dressed risoni.

 30 minutes

 2 servings

 Pork

15 October 2021

Cooking with kids!

This is a perfect recipe to invite the kids in to the kitchen to help! Show them how to thread the veggies and sausage on the skewers (depending on age of course!), make patterns or add extra ingredients!

FROM YOUR BOX

COURGETTES	2
RED CAPSICUM	1/2 *
RED ONION	1
PORK SAUSAGES	1 packet
RISONI	125g
RED PESTO/DIP	1 tub
SOUR CREAM	1/4 tub (50ml) *
PARSLEY	1/2 bunch *
CHIVES	1/3 bunch *
FESTIVAL LETTUCE	1/2 *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, wooden skewers

KEY UTENSILS

saucepan, oven tray

NOTES

Perfect to cook on the BBQ if weather permits! Soak skewers in water prior to step 2. For a quicker option, skip skewers, and roast sausages and chopped veggies for 15-20 minutes.

No pork option - sausages are replaced with diced chicken breast. Increase cooking time, if needed, to ensure the chicken is cooked through. Increase seasoning to 2 tsp oregano.

No gluten option - risoni pasta is replaced with GF pasta.



1. PREPARE THE INGREDIENTS

Set oven to 220°C and bring a saucepan of water to the boil.

Chop courgettes, red capsicum, red onion and sausages into bite-sized pieces (see notes). Toss in a bowl with **2 tbsp oil** and **1 tsp oregano**.



2. MAKE THE SKEWERS

Thread prepared vegetables and sausage onto skewers. Arrange on an oven tray and cook in upper part of oven for 15 minutes.



3. COOK THE RISONI

Add risoni to boiling water and cook for 8-10 minutes or until cooked al dente. Drain and rinse in cold water.



4. TOSS THE RISONI

Combine red pesto/dip, **1/2 tsp oregano** and 1-2 tbsp sour cream in a bowl. Chop parsley and chives, stir through the risoni. Season with **salt and pepper** to taste.



5. FINISH AND SERVE

Serve risoni with sausage and veggie skewers and lettuce leaves on the side.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

