SILVERBEET RISONI

INGREDIENTS

1 1/2 cups dry risoni
1 bunch of silver beet
1/4 cup olive oil
2 garlic cloves
2 spring onions
2 tsp. lemon zest
2 tbsp. lemon juice
2 tbsp. fennel leaves
2 tbsp. parsley
100 g fetta
1 tsp. salt
4 cups water

Method:

• Fill a large pot with 4 cups of water and bring to the boil then add 1 tsp. salt.
• Add the risoni to the boiling water and cook for 8 minutes.
• Drain in a colander.
• Remove and discard the stems of the silver beet and roll up the leaves and slice thinly.
• Slice the garlic and spring onions thinly.
• Zest the lemon then juice
• Chop the fennel and parsley
• Crumble the feta.
• Heat the oil in a fry pan and add the garlic and spring onion, cook for 1 min then add the silver beet leaves and toss for 4 minutes.
• Add the risoni to the silver beet along with the zest and juice of the lemon, fennel, parsley and the feta toss for 1-2 minutes
• Serve.