

MEDITERRANEAN RISONI WITH PERSIAN FETTA

SERVES: 2



INGREDIENTS

- 1 cup risoni pasta
- 1/2 cup good quality olive oil
- Cracked black pepper
- 1 lemon
- Handful fresh parsley leaves, roughly chopped
- 175g Yarra Valley Cheese Persian Fetta
- 5 large tomatoes, sliced into wedges (or a handful of cherry tomatoes)
- 1-2 cups pitted olives, the choice is yours, we chose a mixture of green and black

METHOD

1. In a small saucepan, fill 3/4 full of water and bring to a boil.
2. Add a sprinkle of salt or olive oil to the water and stir.
3. Add the risoni pasta and cook as per the packet instructions.
4. Drain the risoni pasta and transfer the drained risoni to a large mixing bowl. Drizzle the olive oil over the risoni.
5. Sprinkle with cracked black pepper to your liking.
6. Zest half of the lemon into the risoni and add the chopped parsley.
7. Slice the fetta into thin slices and crumble or fold through the risoni.
8. To serve, either fold through the remaining ingredients (tomatoes and olives), or serve the risoni onto 2 plates or 2 bowls and top carefully with the tomatoes and olives.
9. Extra lemon can be zested over the risoni to serve, as well as adding extra cracked black pepper, parsley and fetta.



yarra valley cheese

The way cheese should be.