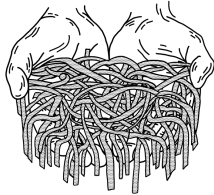


Real Pasta



Pork Sausage & Pea Risotto

Recipe from
Real Pasta

Pimp up your Real Pasta Risotto
Mix with this quick & tasty meal!

Prep time: 5-10 min

Cook time: 20-25 min

Serves: 2-3

Method

- Heat a splash of oil in a large frying pan, add onion and cook over medium heat until tender and starting to caramalise a little
- Push sausages out of their casing and add to the pan, break up roughly with wooden spoon, frying gently until cooked
- Add 25g butter and contents of risotto jar, lightly fry until butter has melted and rice is fragrant
- Add 3C water and leave to simmer uncovered for 10 mins
- Add peas and simmer further 5 mins or until rice is cooked to your liking
- Serve with freshly grated parmesan and some simple greens on the side

Ingredients

- 1 jar Real Pasta Rosemary & Thyme Risotto Mix
- 1 medium onion, roughly sliced
- 4 - 6 Pirongia Pure Pork Sausages
- 1 Cup frozen peas
- Parmesan to serve

"Add some greens or pair with a healthy salad on the side to increase this meal to feed a family of 4."



Optional: Bulk up the Risotto mix with Mushrooms, Roasted Kumara or some Butternut!

www.directfromthemarket.co.nz