



## Mushroom, tomato & basil ragout with risoni

Preparation: 10 minutes

Cooking: 22 minutes      Serves: 4

2 tbs olive oil  
1 leek, trimmed, halved lengthways,  
washed & finely sliced  
2 garlic cloves, crushed  
500g button mushrooms, halved  
800g can Italian tomatoes, chopped  
1 cup water  
2 /3cup dried risoni\* pasta  
1 /2cup fresh basil leaves  
salt & ground black pepper, to taste  
grated parmesan cheese, to serve  
sliced crusty bread, to serve

1. Heat the oil in a large frying pan over medium heat. Add the leek & garlic & cook, stirring constantly, for 3-4 minutes or until the leek is soft.
2. Add the mushrooms & cook, stirring frequently, for 2-3 minutes or until the mushrooms are just tender.
3. Stir in the tomatoes, water & risoni. Reduce the heat to medium-low & simmer, stirring occasionally, for 12-15 minutes or until the risoni is tender.
4. Remove from heat & stir in the basil. Season with salt & pepper. Serve with sliced crusty bread.

Note: Risoni is a rice-shaped pasta available from most supermarkets.