

CHICKEN & TOMATO RISONI

This quick and easy risoni dish is perfect for cosy dinners indoors or potluck lunches.

EASY | 5 MINS | 25 MINS | 4 SERVES

Ingredients

- 400g chicken breast cubed
- 2 tbsp olive oil
- 2 cloves of garlic, crushed
- 1 punnet cherry tomatoes (approx. 250g)
- 1 ½ cups risoni
- 1/2 cup tomato paste
- 3 cups Campbell's Real Stock Chicken or Chicken Salt Reduced
- 1 tsp dried oregano
- 120g smooth ricotta
- Basil leaves to garnish (optional)

Instructions

1. Heat oil in large skillet on medium heat. Add chicken and cook on each side for approx. 4 min or until cooked.
2. Add garlic and cherry tomatoes. Cook on medium-high heat until garlic is translucent and fragrant, and tomatoes are slightly blistered.
3. Add risoni, tomato, Campbell's Real Stock Chicken Salt Reduced, herbs and chicken. Mix and bring to a simmer. Simmer on medium to low heat for 9-10 min.
4. When risoni is al dente remove from heat.
5. Serve and garnish with basil leaves and dollops of ricotta.
6. Optional: add shaved parmesan for extra flavour.

Recipe supplied by Campbell's.