

## RISONI WITH MUSHROOMS, ZUCCHINI AND SPRING ONIONS

<i>Ingredients</i>	<i>Equipment</i>
300 Grams Risoni Pasta	Large Saucepan
60 Grams Butter	Colander
1 Zucchini	Wooden Spoon
300 Grams Button Mushrooms	Chopping Boards
2 Gloves Garlic	Knives
1 Tablespoon Oregano	Spoon Measures
Juice of 1 Lemon	Juicer
1 Tablespoon Red Wine Vinegar	Grater
4 Spring Onions	Garlic Crusher
40 Grams Parmesan Cheese	Small mixing bowl
Salt & Pepper to Taste	
Oil for cooking vegetables	Electric Frying Pan
	Casserole Dish

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3.  $\frac{3}{4}$  fill the large saucepan with hot water, bring to boil  
add the risoni, cook uncovered until just tender.
4. Slice the Zucchini thinly
5. Slice the Mushrooms thinly.
6. Peel and crush the garlic.
7. Slice Spring Onions finely
8. Juice the lemon and combine with the red wine vinegar  
in the small mixing bowl.
9. Grate the Parmesan Cheese.

10. Heat some oil and half the butter (30 grams) in the electric frying pan.
11. Cook the zucchini, stirring, until tender and browned lightly.
12. Add the remaining butter with the mushrooms, garlic and oregano; cook, stirring, 2 minutes then stir in the juice and vinegar mixture.
13. Place the mixture in the casserole dish, stir in the spring onions and parmesan cheese .
14. Meanwhile drain the cooked risoni into the colander.
15. Stir the risoni into the zucchini mixture gently, add salt and pepper to taste.
16. Enjoy