

Chicken & Tomato Risoni



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

Recipe supplied by Campbell's.

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)

Method:

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.