One Pot Tomato Risoni

A simple one-pot risoni tossed with juicy tomatoes, garlic and herbs, simmered to perfection and finished with parmesan and basil.

Recipe supplied by Campbell's.

Ingredients

1L Campbells Real Stock Vegetable

1 tbsp olive oil

2-3 cloves garlic, crushed

500g cherry tomatoes

2 tbsp tomato paste

1-2 tsp dried Italian herbs

300g risoni pasta

Grated parmesan and fresh basil (optional)

Method:

1. Heat olive oil in a large saucepan. Add garlic and cherry tomatoes, cook for 1-2 min.

2. Add tomato paste, herbs, risoni pasta and stir to combine. Add Campbell’s Real Stock Vegetable. Stir well and bring to the boil. Cook until pasta is al dente.
3. Remove from heat. Garnish with parmesan and fresh basil.