



Serves: 4  
Preparation: 10 mins  
Cooking time: 22 mins

## Mushroom, Tomato & Basil Ragout with Risoni

2 tbs olive oil  
1 leek, trimmed, halved  
& finely sliced  
2 garlic cloves, crushed  
500g button mushrooms,  
halved  
800g can Italian tomatoes,  
chopped  
1 cup water  
 $\frac{2}{3}$  cup dried risoni\* pasta  
 $\frac{1}{2}$  cup 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 and garlic and cook, stirring constantly, for 3-4 minutes or until the leek is soft.
2. Add the mushrooms and cook, stirring frequently, for 2-3 minutes or until the mushrooms are just tender.
3. Stir in the tomatoes, water and risoni. Reduce the heat to medium-low and simmer, stirring occasionally, for 12-15 minutes or until the risoni is tender.
4. Remove from heat and stir in the basil. Season with salt and pepper. Serve with sliced crusty bread.

\*Risoni is a rice-shaped pasta available from most supermarkets.