

# QUICK RISONI PASTA WITH ITALIAN MARINATED PIECES

## INGREDIENTS

1 pack Garden Gourmet Sensational Filet Pieces Mediterranean Seasoning

250 g cherry tomatoes

12 black kalamata olives

1 bag of arugula approx. 80 g

300 g Risoni pasta

grated vegan cheese

small dash of balsamic vinegar

olive oil for frying

salt and pepper

100 g broccoli (optional)

20 g pine nuts (optional)

## CULINARY TIP

### Add some extra vegetables!

For extra vegetables, add boiled broccoli florets. Drizzle them lightly with extra virgin olive oil and grate with a fine grater some (organic) lemon zest on top and sprinkle with roasted pine nuts.

 2 SERVINGS

 20 MIN

 INTERMEDIATE

Have a taste of Italy! This Italian-inspired pasta dish is truly delicious and vegan, with the Garden Gourmet Sensational Filet Pieces Mediterranean seasoning.

## PREPARATION

### 1. Cook risoni pasta and cut veggies

Cook the Risoni according to the instructions on the package. Halve the tomatoes and let the olives drain.

### 2. Fry the filet pieces and veggies

Fry the Sensational filet pieces according to the instructions on the package and fry the tomatoes for a while. Finally add the arugula, drizzle lightly with balsamic vinegar and toss until it starts to shrink.

### 3. Plate, garnish, and serve!

Spoon the pasta onto the plates or a bowl and spoon the mixture on top. Garnish with the olives. Serve with grated (vegan) cheese or Parmesan cheese.

### 4. For extra fiber goodness!

TIP: For extra vegetables, add boiled broccoli florets. Drizzle them lightly with extra virgin olive oil and grate with a fine grater some (organic) lemon zest on top and sprinkle with roasted pine nuts.

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