

Rice cooker makeovers

Soup, main meals and even dessert – a rice cooker can do much more

Fish & Risoni Soup

SERVES 2 **PREP 15 MINUTES** **COOK 15 MINUTES**

+ Save time Use 2 cups frozen chopped mixed vegetables. **+ Risoni** is rice-shaped pasta; you can use any small pasta shape. **+ We used basa fillets but you can use ling, barramundi or perch.**

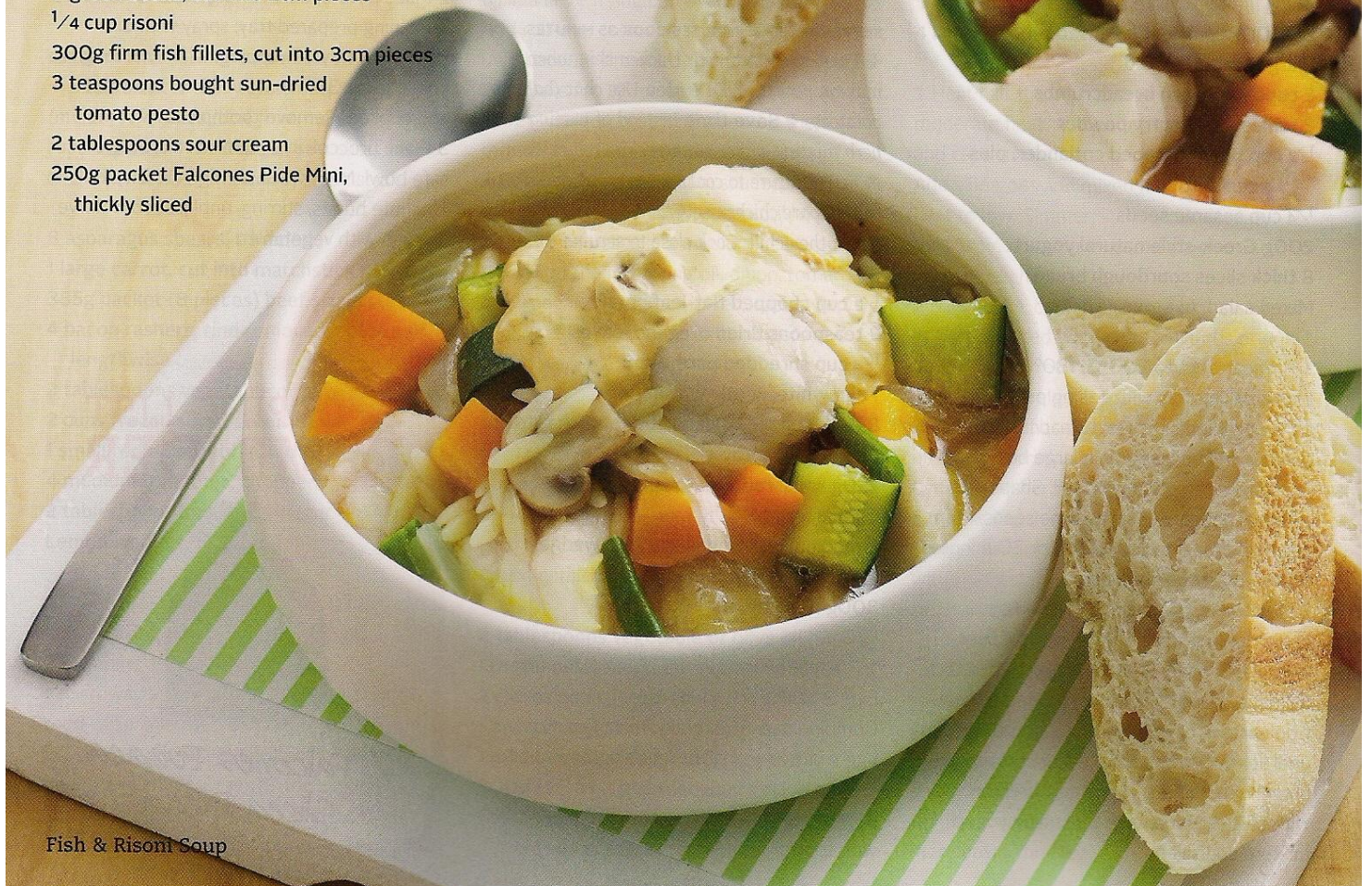
- 1 tablespoon vegetable oil
- 1 medium brown onion, halved, thinly sliced
- 1 clove garlic, crushed
- 1 medium carrot, finely chopped
- 1 medium zucchini, chopped
- 4 button mushrooms, sliced
- 1½ cups fish or vegetable stock
- 8 green beans, cut into 2cm pieces
- ¼ cup risoni
- 300g firm fish fillets, cut into 3cm pieces
- 3 teaspoons bought sun-dried tomato pesto
- 2 tablespoons sour cream
- 250g packet Falcones Pide Mini, thickly sliced

1 Preheat rice cooker. Press 'Cook'; cover to activate cook function (cooker will automatically revert to 'Warm' when it's hot enough).

2 Add oil, onion and garlic to cooker. Cover. Press 'Cook' again if necessary. Cook and stir occasionally for 3-5 minutes or until onion is soft. Add carrot, zucchini, mushroom, stock and ½ cup water. Cover; bring to the boil. Add beans and risoni. Cook, covered, for 5 minutes. Add fish. Cook, covered, for 2 minutes more or until fish is cooked and pasta tender. Season.

3 Combine pesto and cream in a small bowl. Ladle soup into serving bowls; top with sun-dried tomato cream. Serve with pide.

Easy



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