

Mediterranean Risoni Salad

This Mediterranean Risoni Salad brings bright, fresh flavours and satisfying texture in every bite. Ideal for warm weather meals, casual lunches, BBQs or dinner sides, it's easy to prepare and perfect served warm or chilled. With a balance of crisp vegetables, herbs, pasta and Pace Farm eggs, it makes a vibrant addition to any menu.



Prep: 5 mins

Cooking: 8 mins

Serves: 6

Makes: 1

Ingredients

Dressing

- ½ cup extra virgin olive oil
- 1 clove garlic, crushed
- 2 tsp honey
- 3 tsp Dijon mustard
- ¼ cup white wine vinegar
- Salt and pepper, to taste

Salad

- 1 bulb (250g) fennel, trimmed, shaved (see tip)
- 250g risoni
- 1 yellow capsicum, finely chopped
- 250g punnet cherry tomatoes, halved
- ½ cup pitted marinated green olives, quartered
- 1 cup roughly chopped parsley, chopped
- 1 cup basil leaves, roughly chopped
- 4 semi-firm boiled eggs, halved
- ½ cup roasted almonds, coarsely chopped

Method

1. To make dressing, whisk all of the ingredients in a jug. Season to taste.

2. Combine fennel and half the dressing. Toss to coat. Set aside.
3. Cook the risoni in a large saucepan of boiling water for 8 minutes or until tender. Drain and rinse with cold water. Drain again. Transfer to a bowl. Stir in the remaining dressing.
4. To assemble salad, combine risoni, tomatoes, capsicum, olives, parsley, basil and fennel along with dressing in a large bowl. Toss well to combine. Place in a serving dish. Top with eggs and scatter with almonds.

Notes

- You can swap out risoni for wholemeal pasta shapes or gluten-free pasta.
- Use a mandolin to thinly shave fennel. Reserve green fennel fronds for garnish if you buy with tops attached.
- If you are wanting to make this salad with boiled eggs in bulk, we have these wholesale egg products to make it easier:
 - Bulk peeled boiled eggs

Australian Eggs