



Baked Risoni

Ingredients

1 packet of Orgran Rice & Corn Risoni
1 onion
1 tbsp of Olive Oil
½ cup of Orgran Corn Crispy Crumbs
2 cups of ground macadamia nuts
1 tsp of dried sage
The juice of 2 limes
1 tsp of Orgran No Egg, mixed with 1 tbsp of water
Seasoning to taste

Method

1. Cook the Orgran Risoni as per the instructions and rinse well.
2. Chop the onion and then saute in a saucepan with the Olive Oil, until translucent, then place in a mixing bowl.
3. Now add the Risoni, ground nuts, sage and the lime juice.
4. Mix well then add the Orgran Corn Crumbs, stirring to combine everything evenly, you can add the seasoning now.
5. Next stir through the No Egg mixture.
6. Place the mixture in an oiled 20cm pie dish and press the mixture flat.
7. Now place the pie dish in a pre-heated oven 180oC and bake for 40 minutes.