

BBQ Tomato and Risoni Mussels



Recipe courtesy of Weber Australia - <https://www.weber.com/AU>

Ingredients

2 tbsp extra-virgin olive oil	1 1/2 tsp sea salt
1 brown onion, finely chopped	1/2 tsp freshly ground black pepper
2 smoked chorizos, chopped	1 kg mussels, cleaned and de-bearded
4 cloves of garlic, finely chopped	1 lemon, halved
1 cup risoni	Flat leaf parsley, chopped to serve
2 x 400g tins finely chopped tomatoes	Toasted Turkish bread, to serve
1 1/2 cups white wine	

Directions

Step 1 – Prepare the barbecue for direct cooking over high heat (250°C-290°C). Preheat the barbecue with a large casserole dish (without the lid).

Step 2 – Brush the cooking grills clean with a wire brush. Add the olive oil, onion and chopped chorizo to the casserole dish and cook over direct high heat, with the BBQ lid closed, for 2 minutes or until the onion has softened, stirring occasionally

Step 3 – Add the garlic and risoni to the casserole dish, continue to cook for a further 2 minutes over direct high heat. Add the wine, tinned tomatoes, salt and pepper to the casserole dish. Stir and cover with the casserole dish lid. Cook over direct high heat for 10 minutes, with the lid closed, or until the risoni has cooked through.

Step 4 – While the risoni is cooking, place the mussels on the cooking grill, and grill over direct high heat for 6 to 8 minutes, or until the shells have opened and the flesh has turned orange. Once the mussels are mostly cooked, add them to the casserole dish and carefully stir to combine the mussels and risoni.

Step 5 – Remove the casserole dish from the barbecue. Place the lemon, cut side down onto the cooking grill and grill for 2 minutes until caramelised.

Step 6 – Garnish the dish with parsley, drizzle the caramelised lemon all over and serve immediately with the toasted Turkish bread.

