PRODUCT SPOTLIGHT:
PARMESAN CHEESE

Parmesan is a hard, aged cheese, perfect for bringing savoury, umami flavour to your dishes. It's great to use in pasta, risotto, salads, on pizza, and to enjoy on its own!

3. CRUMBED SCALLOPINI

WITH RATATOUILLE

Panko & parmesan crumbed beef scallopini served with a simple ratatouille and Abhi's sourdough rolls for dipping!

⧗ **20 Minutes**   🍽 **4 Servings**

23 March 2020

FROM YOUR BOX

SPRING ONIONS	1/2 bunch *
YELLOW CAPSICUM	1
EGGPLANT (SMALL)	1
COURGETTES	2
MARJORAM	1/2 packet *
CHOPPED TOMATOES (WITH BASIL)	400g
BEEF SCALLOPINI	600g
SHAVED PARMESAN CHEESE	1/2 packet *
PANKO CRUMBS	1 packet (100g)
SOURDOUGH BREAD ROLLS	2-pack
BABY SPINACH & ROCKET MIX	1 bag (60g)

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil/butter (for cooking), salt, pepper, honey, balsamic vinegar, 1 egg

KEY UTENSILS

large frypan x 2

NOTES

Cook scallopini on high heat, in 2-3 batches, depending on the size of your frypan.

No beef option - beef scallopini is replaced with chicken schnitzels. Cook over medium heat for 5-7 minutes on each side or until cooked through.

No gluten option - panko crumbs are replaced with almond meal. Cook as per recipe instructions.
Bread rolls are replaced with GF rolls.

1. SAUTÉ THE VEGETABLES

Heat a large frypan with **oil** over medium-high heat. Slice spring onions, dice capsicum, eggplant and courgettes (alternatively grate). Add to the pan as you go.

2. SIMMER THE RATATOUILLE

Add marjoram leaves, tinned tomatoes, **1/2 tin water, 1/2 tsp honey and 1 tbsp balsamic vinegar.** Simmer for 10 minutes.

3. PREPARE THE CRUMB

In the meantime, whisk **1 egg** in a shallow bowl and add beef scallopini to egg wash. Combine roughly 50g parmesan cheese with panko crumbs on a sheet of baking paper or a plate. Season with **salt and pepper.**

4. COOK THE SCALLOPINI

Heat a large frypan with **oil/butter** over high heat. Press scallopini into crumbs to coat then place straight into the frypan and cook for 2 minutes on each side or until golden and cooked to your liking (see notes).

5. FINISH AND SERVE

Adjust seasoning of the ratatouille with **salt and pepper** to taste.

Serve crumbed scallopini with ratatouille, sourdough rolls and leaves.