



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Basil

Fresh basil should be added to dishes for a short cooking time or at the very end to retain its lovely flavour.



C2 Beef Chipolata Tray Bake

A no-fuss dinner that's full of flavour! Beef chipolatas with oven-baked balsamic vegetables finished with fresh basil and served with crunchy garlic ciabatta bread.

 25 minutes

 2 servings

 Beef

12 August 2022

Change the Flavours!

Instead of dried oregano, you can use fresh thyme or rosemary on the tray bake. Add some crushed garlic or fennel seeds if you have some. You can also serve the tray bake with relish, mustard or chutney!

FROM YOUR BOX

RED ONION	1
COURGETTES	3
YELLOW CAPSICUM	1
CHERRY TOMATOES	1 bag (200g)
BEEF CHIPOLATAS	300g
CIABATTA LOAF	1
BASIL	1 packet

FROM YOUR PANTRY

olive oil, salt, pepper, balsamic vinegar, dried oregano, 1 garlic clove

KEY UTENSILS

2 oven trays

NOTES

You can use dried thyme, rosemary, Italian herbs or chilli flakes if preferred. Fennel seeds also work well in the tray bake.

You can toast the bread on a griddle pan or frypan if preferred!

You can finish the tray bake with some grated parmesan or feta cheese if you have some!

No gluten option – ciabatta loaf is replaced with gluten-free bread.



1. PREPARE THE VEGETABLES

Set oven to 220°C.

Wedge onion. Slice courgettes and capsicum. Add to a lined oven tray with tomatoes.



2. ROAST THE TRAY BAKE

Add chipolatas to tray along with **1 tbsp balsamic vinegar, 1/2 tbsp olive oil, 1 tsp dried oregano** (see notes), **salt and pepper**. Toss all together and bake for 20 minutes until cooked through.



3. MAKE THE GARLIC OIL

Combine **1 crushed garlic clove** with **1 tbsp balsamic vinegar, 2 tbsp olive oil, salt and pepper**.



4. TOAST THE BREAD

Slice ciabatta loaf and place on a second lined oven tray. Brush evenly with garlic oil and place in oven to toast for 5 minutes (see notes).



5. FINISH AND SERVE

Garnish tray bake with basil leaves (see notes). Serve at the table with garlic bread.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

