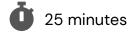




Bolognese Arancini Traybake

Cheesy crumbed rice balls, baked in the oven and served with balsamic roast vegetables, finished with fresh leaves.





4 servings



Add some herbs!

You can add fresh basil, rosemary, oregano or thyme to the traybake if you have some!

FROM YOUR BOX

RED ONION	1
TOMATOES	2
RED CAPSICUM	1
YELLOW CAPSICUM	1
BOLOGNESE ARANCINI	8-pack
SPINACH & ROCKET MIX	1 bag (120g)
SOURDOUGH ROLLS	2-pack

FROM YOUR PANTRY

olive oil, salt, pepper, smoked paprika (see notes), balsamic vinegar

KEY UTENSILS

2 oven trays

NOTES

You can substitute smoked paprika for a dried herb of choice or fennel seeds if preferred!

No gluten option - sourdough rolls are replaced with gluten-free flatbread.



1. ROAST THE VEGETABLES

Set oven to 220°C.

Wedge onion and tomatoes. Chop capsicums. Toss on a lined oven tray with 2 tsp smoked paprika, 2 tbsp balsamic vinegar, olive oil, salt and pepper. Roast in oven for 20 minutes until cooked through.



2. BAKE THE ARANCINI

Place arancini on a lined oven tray. Bake for 15 minutes until warmed through.



3. DRESS THE LEAVES

Whisk together 1 tbsp balsamic vinegar and 1 tbsp olive oil in a large bowl. Toss spinach and rocket into dressing to coat.



4. WARM THE ROLLS

Remove arancini from oven tray. Place rolls into oven to toast for 2-3 minutes.



5. FINISH AND SERVE

Serve arancini with roast vegetables, bread and spinach and rocket.



