



Product Spotlight: Ricotta

Ricotta means re-cooked. It is a fresh, soft Italian cheese made with whey. Whey is a liquid by-product in cheese making that is usually discarded, so it's a great sustainable product!



Baked Ricotta Ratatouille with Beef Rissoles

A vibrant Mediterranean-inspired bake with zucchini, capsicum, and cherry tomatoes, finished with dollops of seasoned ricotta, served with juicy beef rissoles and warm garlic bread.



35 minutes



4/6 servings



Beef

Switch it up!

*You can toss the vegetables and ricotta with cooked pasta for a child friendly dish!
Roll the rissoles into smaller bite size meatballs to serve on the side.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	53g/62g	32g/39g	42g/50g

FROM YOUR BOX

	4 PERSON	6 PERSON
ZUCCHINI	1	1
YELLOW CAPSICUM	1	2
CHERRY TOMATOES	2 x 200g	3 x 200g
RICOTTA	250g	500g
GARLIC CLOVE	1	2
BEEF MINCE	600g	600g + 300g
WHOLEMEAL LOAF	1	2
BASIL	1 packet	1 packet

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, balsamic vinegar, butter

KEY UTENSILS

oven tray, oven dish

NOTES

You can shape the beef mince into smaller meatballs if preferred.

No gluten option – wholemeal loaf is replaced with GF bread.



Scan the QR code to
submit a Google review!



1. PREPARE THE VEGETABLES

Set oven to 250°C.

Dice **zucchini**, slice **capsicum**, and halve **cherry tomatoes**. Toss with **1 tbsp oregano**, **2 tbsp balsamic vinegar**, and **1/3 cup olive oil** in a lined oven dish. Season with **salt** and **pepper**.

6P – use **1 1/2 tbsp oregano**, **4 tbsp balsamic vinegar** and **1/3 cup olive oil**.



4. MAKE THE GARLIC BREAD

Crush **garlic** and mix with **2 tbsp softened butter**. Slice **bread** 3/4 of the way through and spread with **garlic butter**. Bake for 5 minutes until golden.

6P – use **4 tbsp butter** for 2 loaves.



2. ADD RICOTTA AND BAKE

Season **ricotta** with **salt** and **pepper**. Spoon on top of **vegetables**. Bake in oven for 20–25 minutes until **vegetables** tender and saucy.



3. BAKE THE RISsoles

Meanwhile, combine **beef mince** with **1–2 tbsp oregano**, **salt** and **pepper**. Shape into **8 rissoles**, coat with **oil** and place on a lined oven tray (see notes). Bake for 12–15 minutes or until cooked through.

6P – make 12 rissoles.



5. FINISH AND SERVE

Arrange **rissoles** with **baked ratatouille** and garnish with picked **basil leaves**. Serve 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

