



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Borello Ricotta


Lovingly made in Oakford, just outside Perth by the Borello family. This beautiful ricotta adds a special touch to this dish.



3 Chipolata One Tray Wonder with Tomato Chutney

A one tray wonder of roasted vegetables and chipolatas, dotted with locally produced ricotta. Chop, roast and eat, it doesn't get much easier than that.

 30 minutes

 2 servings

 Beef

13 August 2021

Mash it up!

Dice and boil the sweet potatoes to make a mash. Cook the sausages and onion in a frypan and add chutney to glaze for the last minute of cooking. Make a salad with the leaves, capsicum, carrot, tomatoes and ricotta.

FROM YOUR BOX

SWEET POTATOES	400g
RED CAPSICUM	1/2 *
PURPLE CARROT	1
SHALLOT	1
TOMATOES	2
BEEF CHIPPOLATAS	300g
RICOTTA	1/2 tub (250g) *
ROSEMARY	1 stalk
SPINACH AND ROCKET	1/2 bag (60g) *
TOMATO CHUTNEY	1/2 jar *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, vinegar (of choice, we used balsamic)

KEY UTENSILS

oven tray

NOTES

Keep carrot and capsicum fresh and add into the leaves if preferred.

No beef option – chipolatas are replaced with chicken sausages.



1. PREPARE THE VEGETABLES

Set oven to 220°C.

Roughly chop sweet potatoes, capsicum and carrot (see notes). Wedge shallot and tomatoes. Toss together on a lined oven tray with **oil, salt and pepper**.



2. ADD THE CHIPOLATAS

Tuck the chipolatas in among the vegetables.

Mix ricotta (use to taste) with **1 tbsp oil, salt and pepper**. Place spoonfuls over the tray and sprinkle with chopped rosemary. Bake for 25 minutes or until cooked through.



3. DRESS THE SPINACH

In a bowl whisk together **2 tsp olive oil, 1 tsp vinegar, salt and pepper**. Add spinach and rocket and toss together.



4. FINISH AND PLATE

Take tray bake to table with dressed leaves and tomato chutney to have on the side.

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**

