



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Jerusalem artichokes

Jerusalem artichokes have nothing to do with either Jerusalem or artichokes! They're tubers that look a bit like ginger, though their taste is very different. They boast an almost sweet, nutty flavour.



4 Sweet Potato & Jerusalem Artichoke Soup with Ham & Cheese Toasties

Sweet & creamy soup + crunchy & savoury toasties = a happy crowd around the dinner table!

 30 minutes

 2 servings

 Pork

24 August 2020

Toasties deluxe

Feel free to customise the toasties to your liking! For example, add a slice of fresh tomato, a sprinkle of fresh herbs, a dollop of mustard, or anything else you desire!

FROM YOUR BOX

BROWN ONION	1
SWEET POTATO	300g
JERUSALEM ARTICHOKE	250g
CELERY STICK	1
GARLIC CLOVE	1
THYME	1/2 packet *
SLICED HAM	1 packet
GRATED CHEDDAR CHEESE	1/2 packet (100g) *
SLICED SANDWICH LOAF	1

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper, 1 stock cube (of choice, we used chicken)

KEY UTENSILS

large saucepan, frypan (see notes), stick mixer

NOTES

You can also cook the toasties in a toaster or panini press. You can keep some of the toasts fresh to use for lunch the next day!

Add a dollop of yogurt or sour cream to serve, if desired.

No pork option - sliced ham is replaced with sliced turkey.

No gluten option - bread is replaced with GF bread.



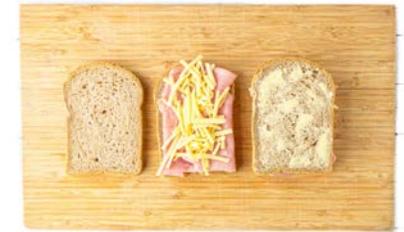
1. SAUTÉ THE ONION

Heat a large saucepan with **oil/butter** over medium heat. Slice and add onion, cook for 4–5 minutes until softened.



2. ADD THE VEGETABLES

Peel sweet potato and scrub artichokes. Roughly dice sweet potato, artichokes and celery, add to saucepan with crushed garlic, 1/2 the thyme leaves, **1 stock cube and 750 ml water**. Cover and simmer for 15 minutes.



3. MAKE THE TOASTIES

Heat a frypan over medium heat (see notes). Divide ham and cheese amongst bread slices. Butter the outside and toast in the frypan for 3–4 minutes each side until golden and crispy.



4. BLEND THE SOUP

Use a stick mixer to blend the soup to a smooth consistency. If too thick, add a little extra water (or milk). Season with **salt and pepper**.



5. FINISH AND PLATE

Cut toasties into fingers and serve with the soup. Sprinkle with remaining thyme leaves (see notes).

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**

