



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

 4 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, cherry tomatoes and ricotta.

FROM YOUR BOX

SWEET POTATOES	800g
RED CAPSICUM	1
PURPLE CARROTS	2
RED ONION	1
CHERRY TOMATOES	1 bag (200g)
BEEF CHIPOLATAS	600g
RICOTTA	1/2 tub (250g) *
ROSEMARY	2 stalks
MESCLUN LEAVES	1/2 bag (100g) *
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.

Divide the vegetables, sausages and ricotta over two trays for a faster cook.

No beef option – chipolatas are replaced with chicken sausages.



1. PREPARE THE VEGETABLES

Set oven to 220°C.

Roughly chop sweet potatoes, capsicum and carrots (see notes). Wedge onion and halve cherry 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 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 LEAVES

In a bowl whisk together **1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper**. Add mesclun leaves 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**

