

**Product Spotlight:**
Dill

A beautifully fragrant herb, dill is good for calming the digestive system and preventing infection, among its many other benefits.



Broccoli and White Bean Salad

with Dill Dressing

Roasted white beans tossed with fresh broccoli and capsicum. Served with a dill dressing and finished with crunchy almonds and dried cranberries.



30 minutes



2 servings



Plant-Based

13 January 2023

Toss it together !

Dice sweet potato and capsicum. Toss together on a tray with white beans and spice mix. Use a processor and pulse the broccoli to make a rice-like consistency. Toss vegetables with dressing and pour over broccoli rice. Top as per recipe.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	26g	42g	91g

FROM YOUR BOX

SWEET POTATO	300g
TINNED CANNELINI BEANS	400g
MOROCCAN SPICE MIX	1 packet
LEMON	1
DILL	1 packet
MACADAMIA AND HEMP CHEESE	1 jar
BROCCOLI	1
TOMATO	1
ALMOND/CRANBERRY MIX	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

KEY UTENSILS

oven tray

NOTES

Use broccoli to taste. You can blanch the broccoli for 1-2 minutes in boiling water and then run under cold water if preferred.



1. ROAST THE SWEET POTATO

Set oven to 220°C.

Slice sweet potato into 1 cm rounds. Drain and rinse beans. Toss on a lined oven tray with Moroccan spice mix, **oil, salt and pepper**. Cook for 20-25 minutes until tender.



2. MAKE THE DRESSING

Zest whole lemon and juice half, chop dill. Whisk together in a bowl with 3 tbsp macadamia cheese, **2 tbsp olive oil**, **3 tbsp water, salt and pepper**.



3. CHOP FRESH INGREDIENTS

Cut broccoli into florets (see notes) and dice tomato. Toss together in a bowl with 2 tbsp prepared dressing.



4. ADD THE BEANS

Add roasted beans into bowl with broccoli and toss well. Season to taste with **salt and pepper**.



5. FINISH AND SERVE

Roughly chop almonds (optional).

Arrange sweet potatoes onto plates. Spoon over broccoli salad, dot with remaining cheese and sprinkle over cranberries and almonds. Use dressing to taste.

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**

