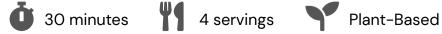




# Arancini & Sweet Potato

# with Cashew Sour Cream

Oven roasted, caramelised rosemary sweet potatoes served with crispy arancini, dressed salad and homemade cashew sour cream.







# Spice it up!

Add some fresh herbs, chilli or any of your other favourite flavours (capers, garlic) to the sour cream for extra punch.

PROTEIN TOTAL FAT CARBOHYDRATES

16g

77g

#### FROM YOUR BOX

ROSEMARY SPRIG	1
SWEET POTATOES	800g
SOUR CREAM MIX*	1 packet
LEMON	1
ARANCINI	1 packet
TOMATOES	2
BEETROOT	1
MESCLUN LEAVES	1 bag (120g)

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

#### **KEY UTENSILS**

2 x oven tray, stick mixer, kettle

#### **NOTES**

Cut sweet potatoes into rounds or wedges if preferred!

\*Sour Cream Mix: raw cashews, nutritional yeast



#### 1. COOK THE SWEET POTATOES

Set oven to 220°C.

Chop rosemary. Halve sweet potatoes and toss with rosemary, oil, salt and pepper (see notes). Arrange cut-side down on a lined oven tray and roast for 20-25 minutes or until golden and tender.



### 2. SOAK THE SOUR CREAM MIX

Boil the kettle.

Place sour cream mix in a jug (for blending). Add 1/2 cup hot water, 2 tsp lemon zest and juice from 1/2 lemon. Set aside for 10 minutes.



#### 3. COOK THE ARANCINI

Place arancini on a lined oven tray. Place into oven and cook for 10-15 minutes until crispy and heated through.



#### 4. MAKE THE SALAD

In a large bowl whisk together 2 tbsp olive oil, remaining lemon juice, salt and pepper. Dice tomatoes and julienne or grate beetroot. Add to bowl with leaves and toss to coat.



# 5. BLEND THE SOUR CREAM

Use a stick mixer to blend the sour cream mix to a smooth consistency. Season to taste with **salt and pepper**.



#### 6. FINISH AND SERVE

Serve arancini with sweet potatoes, dressed salad and cashew sour cream.

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



