



Product Spotlight: Jerusalem artichokes

The Jerusalem artichoke is a variety of sunflower and looks a lot like ginger. It has a lovely sweet and nutty flavour.



Jerusalem Artichoke Roast

with Romesco and Garlic Bread

A vibrant medley of roast Jerusalem artichokes, cherry tomatoes and zucchini on a roast pepper and bean sauce, topped with fresh rocket and served with garlic pizza bread.



35 minutes



2 servings



Plant-Based

Switch it up!

If you don't feel like making the sauce, add the roast peppers and beans to the tray bake! Serve the vegetables with some pesto or squeeze of lemon.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	22g	25g	120g

FROM YOUR BOX

JERUSALEM ARTICHOKE	300g
ZUCCHINI	1
CHERRY TOMATOES	200g
SHALLOT	1
ROAST PEPPERS	1 jar
TINNED CANNELLINI BEANS	400g
GARLIC CLOVE	1
PIZZA BASE	1
ROCKET LEAVES	60g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried Italian herbs, red wine vinegar

KEY UTENSILS

oven tray, stick mixer or blender

NOTES

You can use dried rosemary, thyme or oregano instead of dried Italian herbs. Fennel seeds and cumin seeds also work well!



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1. ROAST THE VEGETABLES

Set oven to 220°C.

Dice Jerusalem artichokes and zucchini. Halve tomatoes and slice shallot. Toss on a lined oven tray with **1 tsp Italian herbs, oil, salt and pepper** (see notes). Roast for 20–25 minutes until cooked through.



4. FINISH AND SERVE

Divide Romesco sauce among plates. Top with roast vegetables and garnish with rocket leaves. Serve with garlic bread.



2. MAKE THE ROMESCO

Drain roast peppers and beans. Blend together with 1/2 garlic clove, **1 tbsp vinegar** and **2 tbsp olive oil** using a stick mixer or blender until smooth. Season with **salt and pepper**. Set aside.



3. TOAST THE BREAD

Crush 1/2 garlic clove and combine with **1 tbsp olive oil**. Rub over pizza base and season with **salt**. Toast in oven for 3–5 minutes until golden. Cut into triangles.

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**

