

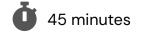




Seed and Nut Loaf

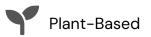
with Roasted Vegetables and Mustard Gravy

Walnuts, mixed seeds, lentils and fresh rosemary baked into freeform loaves, served with a rainbow of roasted root vegetables and warming mustard gravy.





2 servings



Spice it up!

Add a pinch of smoked paprika or ground cumin to the loaf mix for extra depth. Or stir a splash of balsamic vinegar into the gravy for a richer finish.

er serve: PROTEIN TOTAL FAT CARBOHYDRATES

37g 3

31g

115g

FROM YOUR BOX

WHITE SWEET POTATOES	500g
BEETROOT	1
CARROT	1
BRUSSELS SPROUTS	200g
BROWN ONION	1
ROSEMARY SPRIG	1
TINNED LENTILS	400g
SUNFLOWER, PEPITA & WALNUT MIX	110g
BAVARIAN MUSTARD	1 jar

FROM YOUR PANTRY

oil for cooking, salt, pepper, cornflour, soy sauce (or tamari), maple syrup

KEY UTENSILS

frypan, 2 oven trays

NOTES

You don't need to chop the seed and nut mix too rigorously; the purpose is to break up the walnuts so that they are evenly distributed in the mix. The seeds and nuts help give the loaves texture.

As it is easiest to transfer the cooked loaves using a flat spatula, we recommend shaping them to be the same size as your spatula, so the number of loaves you make could vary from the picture.



Scan the QR code to submit a Google review!



1. ROAST THE VEGETABLES

Set oven to 220°C.

Cut sweet potatoes, carrot and beetroot into angular pieces. Halve Brussels sprouts. Toss on a lined oven tray with oil, salt and pepper. Roast for 25–30 minutes until vegetables are tender.



2. SAUTÉ THE AROMATICS

Heat a frypan over medium-high heat with **oil**. Dice **onion** and chop **rosemary** leaves. Add to pan as you go. Sauté for 5 minutes. Remove to a bowl and reserve frypan for step 5.



3. MAKE THE LOAF MIXTURE

Drain and rinse **lentils**. Add to bowl with onion mix. Use a potato masher to gently mash lentils. Roughly chop **seed and nut mix** (see notes). Add to bowl and season with **salt and pepper**. Mix to combine.



4. ROAST THE LOAVES

Transfer mixture onto a lined oven tray. Divide mixture into 2-4 portions (see notes). Use clean hands to form each portion into a loaf no higher than 10cm. Drizzle over **oil**. Bake for 15-20 minutes until crust forms.



5. MAKE MUSTARD GRAVY

Reheat reserved frypan over medium-high heat. Add mustard to a jug along with 1 cup water, 1 tsp maple syrup, 1 tbsp cornflour and 2 tsp soy sauce. Whisk to combine then pour into frypan. Cook for 5 minutes until thickened. Season with pepper.



6. FINISH AND SERVE

Divide even amounts of roast vegetables among plates along with seed and nut loaves. Serve with mustard gravy.

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



