



### 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



4 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
	15g	14g	102g

## FROM YOUR BOX

JERUSALEM ARTICHOKE	600g
ZUCCHINI	1
CHERRY TOMATOES	400g
RED ONION	1
ROAST PEPPERS	1 jar
CANNELLINI BEANS	400g
GARLIC CLOVE	1
PIZZA BASE	2-pack
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!



### 1. ROAST THE VEGETABLES

Set oven to 220°C.

Dice Jerusalem artichokes and zucchini. Halve tomatoes and slice onion. Toss on a lined oven tray with **2 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.



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