





# Product Spotlight: Jerusalem artichokes

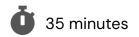
The Jerusalem artichoke is a variety of sunflower and looks a lot like ginger. It has a lovely sweet and nutty flavour.



# 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.





4 servings



# 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.

er serve: PROTEIN TOTAL FAT CARBOHYDRATES

15g 14

14g

102g

# FROM YOUR BOX

JERUSALEM ARTICHOKES	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.



# 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.



# 4. FINISH AND SERVE

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





