

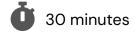




# **Butter Bean Arrabbiata**

# with Toasted Almond Topping

Butter Bean Arrabbiata is pure comfort featuring tender eggplant, cherry tomatoes, and butter beans in a spicy tomato sauce, served over creamy polenta and topped with a golden toasted almond and quinoa crumble. A warming, nourishing meal with a satisfying mix of texture, flavour, and spice.







# Switch it up!

Bake a baked polenta to serve the arrabbiata on! Set oven to 220°C. Cook polenta as per instructions, then pour onto a lined oven tray. Drizzle with oil and bake for 15-20 minutes or until golden and

TOTAL FAT CARBOHYDRATES

22g

89g

#### FROM YOUR BOX

BROWN ONION	1
GARLIC	2 cloves
CHERRY TOMATOES	200g
GOURMET EGGPLANT	1
BUTTER BEANS	400g
RED CHILLI	1
PARSLEY	1 packet
ALMOND & QUINOA FLAKE MIX	30g
TOMATO SUGO	1 jar
INSTANT POLENTA	125g

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, 1 stock cube, sugar of choice

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

Add extra flavour to the polenta by adding dried herbs, such as oregano or rosemary to the water. You can use 50% water 50% plant-based milk, or finish the polenta with some grated plant based cheese or nutritional yeast.

Remove seeds from chilli for a milder heat. Cooking the chilli will increase the heat, for a milder heat, use chilli to garnish.



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boil.





#### 2. MAKE THE TOPPING

Heat a large frypan over medium-high heat with 1 tbsp olive oil. Add 1/3 garlic, almond & quinoa flake mix and parsley. Cook for 3–5 minutes until golden and toasted. Remove to a bowl (keep pan over heat) and season with salt and pepper.



#### 3. MAKE THE ARRABBIATA

Add **onion**, **garlic** and **eggplant** to pan (add extra **oil** as necessary). Sauté for 3-5 minutes until **onion** and **eggplant** being to softened.



1. PREPARE THE INGREDIENTS

Bring a saucepan with 650ml water and

crumbled stock cube (see notes) to the

Dice onion and eggplant, crush garlic,

halve cherry tomatoes, drain and rinse

beans, and finely chop chilli and parsley

(including tender stems).

### 4. SIMMER THE ARRABBIATA

Add beans, chilli, cherry tomatoes, tomato sugo, 3/4 cup water and 1 tsp sugar to the pan. Simmer, semi-covered, for 5 minutes. Stir though 2 tsp olive oil and season to taste with salt and pepper.



## 5. COOK THE POLENTA

Gradually pour in **polenta** in boiling water, whisking continuously until thickened. Remove from heat and season well with **salt and pepper.** 



#### 6. FINISH AND SERVE

Divide **polenta** among shallow bowls. Spoon over **butter bean arrabbiata** and add **topping.** 

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