

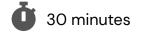




Tuscan Fennel and Borlotti Beans

with Lemon Polenta

Tuscan-inspired vegetables simmered in a rich tomato sugo with borlotti beans, served on soft lemon polenta.





2 servings



Speed it up!

If you're not quick on dicing vegetables, cut them into larger pieces! Just leave them to simmer in the sauce for longer.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

59g 19g

177g

FROM YOUR BOX

| FENNEL | 1 |
|-------------------------|-------|
| CARROT | 1 |
| ZUCCHINI | 1 |
| GARLIC CLOVE | 1 |
| BORLOTTI BEANS | 400g |
| TOMATO SUGO | 1 jar |
| INSTANT POLENTA | 125g |
| LEMON | 1 |
| ALMOND PARMESAN TOPPING | 40g |
| | |

FROM YOUR PANTRY

olive oil, salt, pepper, fennel seeds

KEY UTENSILS

large frypan, saucepan

NOTES

You can use dried Italian herbs, fresh thyme or rosemary instead of fennel seeds if you prefer a different flavour.

Cook the polenta in liquid stock or with a stock cube for extra flavour!

Almond parmesan topping: almond meal, nutritional yeast, onion powder, salt





1. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with 2 tbsp olive oil. Dice fennel (reserve fronds), carrot and zucchini. Add to pan along with 1 1/2 tsp fennel seeds and crushed garlic clove (see notes). Cook for 6-8 minutes until softened.



2. SIMMER THE BEANS

Drain and stir in beans along with tomato sugo. Cover and simmer for 10 minutes.



3. COOK THE POLENTA

Bring a saucepan with **650ml water** to a boil (see notes). Gradually pour in polenta, whisking continuously until thickened. Remove from heat. Zest lemon (set aside for garnish) and stir <u>1 tbsp lemon juice</u> into polenta. Season with **salt and pepper.**



4. FINISH AND SERVE

Divide polenta and beans among shallow bowls. Garnish with parmesan topping, reserved lemon zest and fennel fronds. Wedge remaining lemon to serve.

