

**Product Spotlight:**
Polenta

Polenta is made from ground corn and is quite versatile. Use it in sweet and savoury dishes, and it is gluten-free!



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.



30 minutes



2 servings



Plant-Based

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
PARMESAN TOPPING	1 packet

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!

Parmesan topping: lupin flakes, sunflower seeds, nutritional yeast, garlic, mixed dried herbs, sea salt, mustard powder pepper



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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 1 tbsp lemon juice 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.

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