





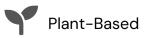
Arancini & Sweet Potato

with Cashew Sour Cream

Oven roasted, caramelised rosemary sweet potatoes served with crispy arancini, dressed salad and homemade cashew sour cream.







Spice it up!

Add some fresh herbs, chilli or any of your other favourite flavours (capers, garlic) to the sour cream for extra punch.

PROTEIN TOTAL FAT CARBOHYDRATES

16g

77g

FROM YOUR BOX

ROSEMARY SPRIG	1
SWEET POTATOES	800g
SOUR CREAM MIX	1 packet
LEMON	1
4541000	1 packet
ARANCINI	i packet
TOMATOES	2
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TOMATOES	2

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

KEY UTENSILS

2 x oven tray, stick mixer, kettle

NOTES

Cut the sweet potato into rounds or wedges if preferred! Add the beetroot to roast also, if you prefer!

Sour cream mix ingredients: raw cashew nuts, nutritional yeast.





1. COOK THE SWEET POTATOES

Set oven to 220°C.

Chop **rosemary**. Halve or quarter **sweet potatoes** and toss with rosemary, **oil**, **salt and pepper** (see notes). Arrange cut-side down on a lined oven tray and roast for 15 minutes, then see step 3.



2. SOAK THE SOUR CREAM MIX

Boil the kettle.

Place **sour cream mix** in a jug (for blending). Add **1/2 cup hot water**, 2 tsp **lemon zest** and juice from 1/2 lemon. Set aside for 10 minutes.



3. ADD THE ARANCINI

Add **arancini** to a lined oven tray. Place in oven and cook for 10-15 minutes until arancini are crispy and heated through.



4. MAKE THE SALAD

In a large bowl whisk together remaining lemon juice, **2** tbsp olive oil, salt and pepper. Dice tomatoes and julienne or grate beetroot. Add to bowl with mesclun leaves and toss to coat.



5. BLEND THE SOUR CREAM

Use a stick mixer to blend the sour cream mix to a smooth consistency. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Serve arancini with sweet potatoes, dressed salad and cashew sour cream.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



