

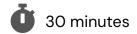


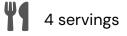


# **Balsamic Tomato Butter Beans**

# with Basil Salsa

Luscious cherry tomatoes, sautéed with butter beans and balsamic vinegar and served with a basil and avocado salsa verde and slices of herby-toasted ciabatta.







# Spice it up!

For extra spice, switch the dried chilli flakes in the salsa for finely diced fresh red chilli!

TOTAL FAT CARBOHYDRATES

30g

64g

#### **FROM YOUR BOX**

AVOCADOS	2
BASIL	1 packet
RED ONION	1
CHERRY TOMATOES	2 x 200g
GARLIC CLOVES	2
BUTTER BEANS	2 x 400g
BABY CIABATTA	1 loaf
BALSAMIC DRESSING	2 sachets
BOCCONCINI	1 tub

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, apple cider vinegar, dried chilli flakes

#### **KEY UTENSILS**

2 frypans

#### **NOTES**

Omit chilli flakes if preferred.

If you have one, you can toast the ciabatta in a sandwich press.

No gluten option - baby ciabatta is replaced with GF bread. Prepare according to instructions.





# 1. MAKE THE BASIL SALSA

Dice avocados. Roughly chop basil leaves. Add to a bowl as you go along with 1 tbsp olive oil, 1 tbsp vinegar, 1 tsp chilli flakes (see notes), salt and pepper. Mix to combine.



# 2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **1/4 cup oil**. Slice **onion**, add to pan along with **tomatoes** and **1 tbsp oregano**. Toss to coat in **oil**. Cook, semicovered, for 5-7 minutes until the tomatoes are blistered and bursting.



### 3. ADD THE BEANS

Crush **garlic**. Drain and rinse **beans**. Add to pan along with **1/2 cup water**. Simmer for 5 minutes.



# 4. PREPARE THE BREAD

Heat a second frypan (see notes) over medium-high heat. Slice **ciabatta**, drizzle with **olive oil** and sprinkle over **oregano**. Add to pan, in batches, and cook for 2-3 minutes each side until golden and toasted.



# 5. ADD THE BOCCONCINI

Add **balsamic dressing** to frypan, stir to combine. Roughly tear **bocconcini** and add. Stir bocconcini through tomatoes and remove pan from heat. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Divide balsamic tomatoes among shallow bowls. Top with basil salsa and serve with toasted ciabatta.

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



