

**Product Spotlight:  
Bocconcini**

Bocconcini originated in Italy and means 'little mouthful'. This 'little mouthful' of mozzarella is a soft, white curd cheese made from cow's milk and moulded into small balls.



## 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.



30 minutes



4 servings



Vegetarian

## Spice it up!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	47g	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, semi-covered, 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.



Scan the QR code to  
submit a Google review!

**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**

