



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Eggplant

Eggplant is loved for its creamy texture after cooking. It is commonly known as a vegetable but is actually a member of the berry family!



1 Arancini Balls with Pesto & Charred Eggplant Salad

Delicious sun-dried tomato arancini balls from Gluten Free Lab paired with a Mediterranean style eggplant salad with pesto for dipping.

 30 minutes

 2 servings

 Plant-Based

24 August 2020

Stretch the dish!

If you have extra hungry tummies to feed you could also roast some root vegetables on the side. Olives or brown rice also work well tossed through the salad!

Per serve: **PROTEIN** 7g **TOTAL FAT** 43g **CARBOHYDRATES** 19g

FROM YOUR BOX

SMALL EGGPLANT	1
ARANCINI BALLS	8 pack
CHERRY TOMATOES	1 bag (200g)
LEBANESE CUCUMBER	1
MINT	1/2 bunch *
ROCKET LEAVES	1/2 bag (100g) *
PESTO	2/3 jar *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, balsamic vinegar, ground cumin

KEY UTENSILS

2 oven trays

NOTES

Place arancini on same tray as eggplant if it fits. Check on the arancini balls after 10 minutes to make sure they don't collapse.



1. ROAST THE EGGPLANT

Set oven to 220°C.

Cut eggplant into crescents. Toss on a lined oven tray with **1/2 tsp cumin, oil, salt and pepper**. Roast in oven for 15–20 minutes until cooked through.



2. BAKE THE ARANCINI

Place the arancini on a lined oven tray (see notes). Bake in oven for 10–15 minutes or until cooked through.



3. PREPARE THE SALAD

Quarter the tomatoes. Deseed and slice cucumber. Slice mint leaves.

Whisk together **1 tbsp balsamic vinegar** and **2 tbsp olive oil**. Season with **salt and pepper**.



4. TOSS THE SALAD

Toss salad, dressing, roast eggplant and rocket together.



5. FINISH AND PLATE

Serve eggplant salad with arancini balls and pesto for dipping.

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**

