



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Radish


Radishes can be eaten raw, cooked or pickled. They come in many colours such as red, white, black and purple. They are high in fibre and vitamin C!



4 Jacket Potatoes with Campfire Beans

A classic hearty dish of roasted jacket potatoes, filled with JimJam beans, served with a side salad of crunchy radish, tomato, sprouts and a fresh dill dressing.

 35 mins

 4 servings

 Plant-Based

14 May 2021

Spice it up!

Grate your favourite vegan cheese over the top of the beans once you've stuffed the potatoes then pop them back in the oven for 5 minutes.

Per serve: **PROTEIN** 12g **TOTAL FAT** 12g **CARBOHYDRATES** 51g

FROM YOUR BOX

POTATOES	800g
JIMJAM BEANS	2 jars
ROASTED CAPSICUM	350g
DILL	1 packet
RADISHES	1/2 bunch *
TOMATOES	2
TRIO OF SPROUTS	1/3 *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, apple cider vinegar

KEY UTENSILS

large frypan, oven tray

NOTES

If you want to roast your potatoes faster, cut them in quarters, or even in to wedges and use the wedges to dip into the beans.



1. ROAST POTATOES

Set oven to 220°C.

Cut potatoes in half, coat with **oil, salt and pepper**. Place cut side down on a lined oven tray and roast in oven for 25–30 minutes until golden and cooked through.



2. SAUTÉ BEANS

Heat a frypan over medium–high heat. Add beans. Roughly chop capsicum, add to pan as you go. Sauté for 4–6 minutes to warm through.



3. MAKE DRESSING

Roughly chop dill (reserve some for garnish), add to a bowl with **2 tbsp olive oil, 1 tbsp apple cider, salt and pepper**. Whisk together.



4. PREPARE SALAD

Thinly slice radishes, dice tomatoes, trim snow pea sprouts from punnet. Toss in the bowl with prepared dill dressing.



5. STUFF POTATOES

Use a fork to press down the middle of the cooked potatoes to form a boat. Fill with bean and capsicum mix, top with reserved dill.



6. FINISH AND PLATE

Divide potatoes and salad evenly among plates.

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

