



Product Spotlight: Nectarine

Nectarines add vitamins and minerals to your diet, and a medium-sized nectarine only has 60 calories. Choose a firm nectarine for a nutritious snack, or serve them sliced with a drizzle of honey for a nutrient-packed dessert!



4 Tempeh Fresh Rolls with Nectarine & Basil

Fresh rice paper rolls filled with seasoned organic tempeh, sweet nectarine, beetroot and chives served with a chilli relish dipping sauce.

 35 minutes

 4 servings

 Plant-Based

30 November 2020

Spice it up!

The chilli relish can be spicy so if you're sensitive to heat you can use your own sweet chilli sauce instead or squeeze in some lime juice to thin the sauce out.

Per serve: **PROTEIN** 23g **TOTAL FAT** 23g **CARBOHYDRATES** 64g

FROM YOUR BOX

SEASONED TEMPEH	2 packets (2 x 200g)
NECATRINES	2
BASIL	1 packet (20g)
COOKED BEETROOT	1 packet
CHIVES	1/2 bunch *
SWEET CHILLI RELISH	1/3 cup *
BABY WOMBOK CABBAGE	1/2 *
RICE PAPER ROLLS	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper, white wine (or rice wine) vinegar

KEY UTENSILS

frypan

NOTES

These rolls are fun to assemble together at the dinner table! Set up your rice paper roll station in the middle of the table and let everyone choose their fillings.



1. COOK THE TEMPEH

Heat a frypan over medium-high heat with **oil**. Slice and add tempeh. Cook for 2-3 minutes each side until warmed through. Take off heat.



2. PREPARE THE FILLINGS

Slice nectarine and basil leaves. Slice beetroot. Slice chives in half.



3. MAKE THE DIPPING SAUCE

Whisk together 1/3 cup chilli relish with **1/2 tbsp vinegar** and **1/3 cup water** until combined.



4. DRESS THE CABBAGE

Thinly shred wombok cabbage leaves. Toss the shredded cabbage with 2 tbsp dipping sauce until coated.



5. ASSEMBLE THE ROLLS

Place a clean tea towel and shallow dish of water on the table. Soak one sheet of rice paper in water for 5 seconds. Place on towel, leave until soft. Place cabbage, fillings and tempeh in the centre of the round. Fold in ends and roll to wrap firmly. Repeat with remaining (see notes).



6. FINISH AND PLATE

Serve the fresh rolls with chilli dipping sauce.

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

