



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Garlic

To make peeling garlic cloves easier, place them on a cutting board, press down on them gently with the flat side of a knife, and then the skin should come off more easily.



Cheesy Bean Bake with Tomato-Rubbed Focaccia

This veggie-packed bean bake is warming and wholesome! Plus, it's topped with shredded cheese and baked to melted cheesy perfection, then served with herby, tomato-rubbed focaccia rolls!



30 minutes



4/6 servings



Vegetarian

Switch it up!

Instead of adding cheese to the bean bake, use it to make cheesy focaccias!

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	26g	19g	51g

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN ONION	1	1
GARLIC CLOVES	2	3
ZUCCHINI	1	2
CARROTS	2	3
TINNED CANNELLINI BEANS	2 x 400g	2 x 400g
TOMATO PASSATA	1 bottle	1 bottle
OREGANO	1 packet	1 packet
FOCACCIA ROLLS	4	6
BABY SPINACH	1 bag	2 bags
SHREDDED CHEESE	1 packet	2 packets
TOMATO	1	2

FROM YOUR PANTRY

oil for cooking, butter, salt, pepper, dried rosemary, 1 stock cube of choice

KEY UTENSILS

oven-proof frypan (see notes), oven tray

NOTES

If you don't have an oven-proof frypan, transfer the bean mix to an oven dish at step 4.

Is your butter still not soft? Use a vegetable peeler to peel ribbons of butter or a box grater to grate the butter into small pieces.

No gluten option – bread is replaced with GF Turkish rolls.



1. SAUTÉ THE AROMATICS

Set oven to 220° and soften **3 tbsp butter**.

Heat an oven-proof frypan over medium heat with **oil**. Slice **onion**, add with **2 tsp rosemary**. Sauté for 3 minutes. Crush **1 garlic clove** and grate **zucchini**. Add to pan and sauté for 5 minutes (see step 2).

6P – Use 4-5 tbsp butter and crush in 2 garlic cloves



4. BAKE THE BEANS

Stir **baby spinach** through **beans** to wilt. Season to taste with **salt and pepper**. Top **beans** with **shredded cheese**. Bake in the oven for 5-8 minutes until **cheese** is melted and golden.



2. ADD THE BEANS & SIMMER

While aromatics cook, dice **carrots** and drain and rinse **beans**. Add to frypan along with **tomato passata**, **stock cube** and **1 cup water**. Simmer for 15 minutes until **carrots** are tender.



5. RUB THE TOMATO

Halve **tomato**. Rub cut side of **tomato** on **toasted rolls**.



3. PREPARE THE BREAD

Crush **1 garlic clove** and roughly chop **1/2 packet oregano**. Mix with **softened butter** (see notes). Halve **rolls** and spread with **garlic butter**. Place on a lined oven tray and bake for 5 minutes until toasted.



6. FINISH AND SERVE

Serve **cheesy bean bake** tableside along with **tomato-rubbed focaccia rolls**.

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

