



**Product Spotlight:
Nectarines**


A firm nectarine makes a nutritious snack; serve them sliced with a drizzle of honey for a nutrient-packed dessert!





Arancini Grazer

with Panzanella Salad

A selection of beef bolognese and truffle mushroom arancini, baked until golden and served on a platter with a fresh stone fruit panzanella salad with crispy sourdough croutons.

 25 minutes

 2 servings

 Beef

Add to the salad!

You can add fresh basil, bocconcini, mozzarella or toasted nuts to the salad if you have some!

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	27g	17g	106g

FROM YOUR BOX

BOLOGNESE/MUSHROOM ARANCINI	6-pack
SOURDOUGH ROLLS	2-pack
GARLIC CLOVE	1
CHERRY TOMATOES	200g
LEBANESE CUCUMBER	1
NECTARINE	1
ROCKET LEAVES	1 bag

FROM YOUR PANTRY

olive oil, salt, pepper, dried Italian herbs, balsamic vinegar

KEY UTENSILS

2 oven trays

NOTES

Use the bread to taste. If you have extra croutons, store them in the freezer for another meal!

No gluten option – bolognese/mushroom arancini is replaced with GF sun-dried tomato arancini. Bread is replaced with GF bread.



1. BAKE THE ARANCINI

Set oven to 200°C.

Arrange **arancini** on a lined oven tray and bake for 20-25 minutes until crispy and cooked through.



2. TOAST THE CROUTONS

Tear **sourdough rolls** into crouton-size pieces (see notes). Toss on a second lined oven tray with **2 tbsp olive oil, salt and pepper**. Bake for 6-8 minutes until crunchy.



3. PREPARE THE DRESSING

In a large bowl, whisk together **1 crushed garlic clove, 1/2 tsp dried Italian herbs, 1 1/2 tbsp balsamic, 1 1/2 tbsp olive oil, salt and pepper**.



4. TOSS THE SALAD

Halve **tomatoes**, slice **cucumber** and **nectarine**. Add to dressing bowl and toss with **rocket leaves** and **crispy croutons**.



5. FINISH AND SERVE

Serve **arancini** with **salad** at the table.



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