




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 chicken cacciatore and cheesy basil arancini, baked until golden and served on a platter with a fresh stone fruit panzanella salad with crispy sourdough croutons.

 25 minutes

 4 servings

 Chicken

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
	13g	16g	49g

FROM YOUR BOX

CHICKEN/BASIL ARANCINI	10-pack
SOURDOUGH ROLLS	2-pack
GARLIC CLOVE	1
CHERRY TOMATOES	2 x 200g
LEBANESE CUCUMBER	1
NECTARINES	2
ROCKET LEAVES	120g

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!



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 tsp dried Italian herbs**, **2 tbsp balsamic**, **2 tbsp olive oil, salt and pepper**.



4. TOSS THE SALAD

Halve **tomatoes**, slice **cucumber** and **nectarines**. 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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