



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



4/6 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
4/6 Person:	21g/23g	14g/15g	72g/83g

FROM YOUR BOX

	4 PERSON	6 PERSON
BOLOGNESE/ MUSHROOM ARANCINI	12-pack	12-pack + 6-pack
SOURDOUGH ROLLS	2-pack	2 x 2-pack
GARLIC CLOVE	1	2
CHERRY TOMATOES	2 x 200g	3 x 200g
LEBANESE CUCUMBER	1	2
NECTARINES	2	3
ROCKET LEAVES	120g	120g+60g

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.



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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.

6P - use 4 tbsp olive oil.



3. PREPARE THE DRESSING

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

6P - use 2 crushed garlic cloves, 2 1/2 tbsp balsamic and 2 1/2 tbsp olive oil.



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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