




Product Spotlight: Bocconcini


This cheese originated in Italy. Bocconcini means "little mouthful" and it is a little mouthful of mozzarella. Made from cow's milk, it's a soft, white curd cheese, moulded into small balls.



3 Baked Slice with Bocconcini and Zucchini

An easy-to-execute baked polenta slice served with a grilled zucchini salad, pesto and bocconcini.

 30 minutes

 2 servings

 Vegetarian

31 December 2021

Speed it up!

If you want to speed up the cooking time, skip baking the polenta and serve it as a side dish with the other elements.

Per serve: **PROTEIN** 24g **TOTAL FAT** 35g **CARBOHYDRATES** 26g

FROM YOUR BOX

POLENTA	1 packet (125g)
ZUCCHINI	1
CHERRY TOMATOES	1 bag (200g)
ROCKET	1 bag (60g)
PESTO	1 jar
BOCCONCINI	1 tub (200g)

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, 1/2 stock cube, apple cider vinegar

KEY UTENSILS

oven tray, saucepan, griddle pan or BBQ

NOTES

Boil the kettle to speed up this process.

You could add some finely chopped herbs such as chives, parsley, oregano or rosemary to the polenta as well as cheese of your choice.

Alternatively you can cook your zucchini on the BBQ.

Upsize – protein upsize is 1 tub pitted Kalamata olives. Drain olives and toss through the salad at step 4.



1. COOK THE POLENTA

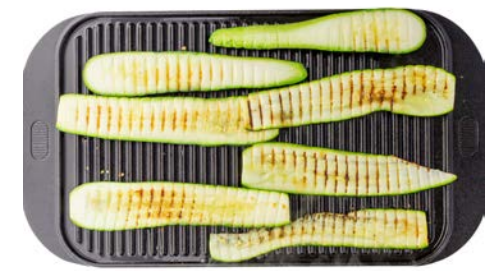
Set oven to 220°C.

Bring a saucepan with **450ml water** to the boil (see notes) with **1/2 stock cube**. Gradually whisk in polenta, stirring until thickened. Remove from heat and season with **pepper** (see notes).



2. BAKE THE POLENTA

Line an oven tray and drizzle with **oil**. Tip out polenta and spread out to 1-2 cm thickness. Drizzle with **olive oil**. Bake for 15-20 minutes or until golden and firm.



3. GRILL THE ZUCCHINI

Thinly slice zucchini lengthways. Heat a griddle pan (see notes) over medium-high heat with **oil**. Cook zucchini slices for 2-3 minutes each side.



4. PREPARE THE SALAD

In a large bowl whisk together **2 tsp olive oil**, **1 tsp vinegar**, **salt and pepper**. Halve cherry tomatoes and slice zucchini. Add to bowl along with rocket. Toss gently to combine.



5. FINISH AND SERVE

Cut polenta into serving sizes. Divide onto plates. Spread over pesto. Top with salad and tear over bocconcini.

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

