



Product Spotlight: Jerusalem artichokes

The Jerusalem artichoke is actually a variety of sunflower and looks a lot like ginger root. It has a lovely sweet and nutty flavour.



Mix it up!

Add some dried tarragon or marjoram to your artichokes before they are roasted for some extra flavour! If you want to add more protein to this dish, try adding cannellini beans or sprinkling over some hemp seeds at the end!

4 Warm Jerusalem Artichoke Salad with Dill

The perfect combination of warm Jerusalem artichokes, green beans, olives and fresh tomatoes with a dijon mustard dressing finished with smokey coconut "bacon".



30 minutes



2 servings



Plant-Based

FROM YOUR BOX

JERUSALEM ARTICHOKE	400g
SICILIAN OLIVES	1/2 tub *
AVOCADO	1
SPRING ONION	1 *
CHERRY TOMATOES	1/2 bag (100g) *
ROCKET LEAVES	1 bag (60g)
GREEN BEANS	1 bag (150g)
DILL	1/2 packet *
COCONUT BACON	1 sachet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, dijon mustard, red wine vinegar

KEY UTENSILS

oven tray, saucepan

NOTES

If your roast vegetables are still quite hot you can divide them among bowls first. Toss the fresh ingredients together, divide over top of roast veggies and spoon over dressing.



1. ROAST THE VEGETABLES

Set oven to 220°C. Halve artichokes and toss on a lined oven tray with olives, **oil, salt and pepper**. Roast for 20–25 minutes or until cooked through.



2. PREPARE THE SALAD

Bring a saucepan of water to boil (for step 3).

Dice avocado. Slice spring onion. Halve tomatoes. Set aside with rocket leaves.



3. BLANCH THE BEANS

Trim and halve beans. Add to boiling water for 1–2 minutes. Drain and rinse under cold water.



4. PREPARE THE DRESSING

Chop dill fronds. Whisk together with **1 tsp dijon mustard, 1/2 tbsp vinegar** and **2 tbsp olive oil**. Season with **salt and pepper**.



5. FINISH AND PLATE

Toss the roast vegetables with fresh salad, beans and dressing. Divide among bowls and garnish with coconut bacon.

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**

