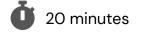




Bolognese Arancini

with Ratatouille

Cheesy crumbed arancini baked in the oven, served alongside a colourful ratatouille vegetable stew cooked in an Italian tomato sauce.







Tazzit up!

You can add crumbled feta cheese or grated parmesan on top of the ratatouille if you have some.

FROM YOUR BOX

BOLOGNESE ARANCINI	1 packet
RED ONION	1
ZUCCHINI	1/2 *
SMALL EGGPLANT	1
YELLOW CAPSICUM	1/2 *
TINNED CHERRY TOMATOES	400g
HONEY SHOT	1
BASIL	1 packet
VEGETARIAN ARANCINI	1 packet

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried Italian herbs

KEY UTENSILS

large frypan with lid, oven tray

NOTES

If you have garlic at home, you can add a crushed clove at step 2.

No beef option - bolognese arancini is replaced with vegetarian arancini.

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. BAKE THE ARANCINI

Set oven to 220°C.

Place arancini on a lined oven tray. Bake in oven for 10-15 minutes until golden and warmed through.

VEG OPTION - Cook as above.



2. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with oil. Dice onion, zucchini, eggplant and capsicum. Add to pan as you go along with 1 1/2 tsp dried Italian herbs. Cook for 5 minutes until softened (see notes).



3. SIMMER THE SAUCE

Pour in tinned cherry tomatoes along with 1 tin water. Stir in honey. Cover and simmer for 10 minutes. Season with salt and pepper to taste.



4. FINISH AND SERVE

Top ratatouille with basil leaves. Serve with arancini.



