



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Five seed loaf


Made fresh by local baker Abhi's bread, this loaf features wheat, kibbled rye, linseed, sesame and sunflower seeds!



1 Italian One-Tray Ratatouille with Ricotta & Rissoles

We love a one-tray! Prep, bake & serve! Baked ratatouille with ricotta dollops, beef rissoles and finished with fresh basil. Serve with freshly baked wholemeal bread from Abhi's Bakery.

 25 minutes

 2 servings

 Beef

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Speed it up!

Short on time or prefer not to use the oven? Make the ratatouille on the stovetop, grill the rissoles and serve topped with basil and ricotta alongside bread and watercress. On the table in 15 minutes!

FROM YOUR BOX

SHALLOT	1
ZUCCHINI	1/2 *
YELLOW CAPSICUM	1
TOMATO	1
TOMATO SUGO	1 jar (350g)
RICOTTA	1 tub (250g)
BEEF RISsoles	300g
WATERCRESS	1 sleeve
WHOLEMEAL BREAD LOAF	1
BASIL	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, salt, pepper, balsamic vinegar

KEY UTENSILS

oven tray

NOTES

No beef option - beef rissoles are replaced with **chicken schnitzels**. We recommend cooking the schnitzels in a frypan (8-10 minutes). Alternatively, brown in a frypan then place on traybake to finish in the oven.

No gluten option - bread is replaced with **GF bread**.

Veg option - beef rissoles are replaced with **white beans**. Drain beans and add at step 1. Cook as per recipe.



1. PREPARE THE VEGETABLES

Set oven to 250°C.

Slice shallot, dice zucchini, capsicum and tomato. Toss on a lined oven tray and season with **salt and pepper**.



2. BAKE VEGETABLES & BEEF

Pour tomato sugo onto oven tray along with **1/2 tbsp vinegar**. Mix well with vegetables. Dollop on ricotta (use to taste) and add beef rissoles. Bake for 20 minutes.



3. DRESS THE WATERCRESS

Trim and rinse watercress. Dress with **1 tbsp olive oil and 1/2 tbsp vinegar**. Set aside.



4. TOAST & SLICE THE BREAD

Toast and slice bread (in the oven or in a dry pan).



5. FINISH AND SERVE

Serve rissoles and baked ratatouille with sliced basil, dressed watercress and sliced bread to mop up the sauces!

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**

