

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: The Gluten Free Lab


We love these arancini made by The Gluten Free Lab in Perth! Covered in a crunchy crumb coating, they're so tasty you won't want to share! Also available on our marketplace.



2 Bolognese Arancini with Tomato Chutney

Golden crumbed arancini filled with Italian style Bolognese sauce and served with roasted veggies and a tomato chutney for dipping.



 25 minutes

 2 servings

 Beef

1 March 2021

FROM YOUR BOX

SHALLOT	1
TOMATO	1
COURGETTES	2
DUTCH CARROTS	1 bunch
BOLOGNESE ARANCINI 	1 packet
PARSLEY	1 bunch
BABY BEET & LEAVES	1/2 bag (90g) *
TOMATO CHUTNEY	1/2 jar *
 VEGETARIAN ARANCINI	2 packets

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano


KEY UTENSILS

oven tray x 2

NOTES

You can eat the carrot tops! Delicious in a dressed side salad or in a pesto.

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

 **VEG OPTION - Ingredients are replaced with vegetarian alternatives.**



1. ROAST THE VEGGIES

Set oven to 220°C.

Wedge shallot and tomato, chop courgettes. Trim carrots (halve any larger ones). Toss on a lined tray with **oil, 1 tsp oregano, salt and pepper**. Roast for 18-20 minutes.



2. BAKE THE ARANCINI

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



3. FINISH AND SERVE

Chop parsley.

Serve arancini with roasted vegetables, leaves and chutney. Sprinkle with chopped parsley.

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**

