



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Arancini Balls

We love the arancini balls made by Perth based company The Gluten Free Lab! Covered in a crunchy crumb coating and filled with plant based mozzarella – so tasty you won't want to share!



1 Arancini Balls with Greek Vegetables & Tzatziki

Crunchy Bolognese Arancini balls paired with Greek veggies and a yummy tzatziki for dipping.

 20 minutes

 2 servings

 Beef

19 October 2020

Super speed!

Toss all vegetables together as a Greek salad and cook the arancini balls in the microwave for a ready-in-10 dinner! Serve with garlic yoghurt or relish or choice.

FROM YOUR BOX

RED ONION	1
CHERRY TOMATOES	1/2 bag (100g) *
YELLOW CAPSICUM	1/2 *
BOLOGNESE ARANCINI BALLS 	1 packet
LEBANESE CUCUMBER	1
NATURAL YOGHURT	1/2 tub (100g) *
GARLIC CLOVE	1
FESTIVAL LETTUCE	1/2 *
KALAMATA OLIVES	1 tub (100g)
 SUN-DRIED TOMATO, ROSEMARY & CHEESE ARANCINI BALLS	1 packet

*Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, dried rosemary

KEY UTENSILS

oven tray

NOTES

Check on the arancini balls after 10 minutes to make sure they don't collapse.

No beef option - bolognese arancini balls are replaced with sun-dried tomato, rosemary & cheese arancini Balls. Cook as per recipe.

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



1. BAKE VEG & ARANCINI

Set oven to 220°C. Wedge red onion and halve cherry tomatoes, chop capsicum. Toss on a lined oven tray with **1/2 tsp rosemary, oil, salt and pepper**. Place the arancini balls next to the veg and bake in the oven for 10-15 minutes or until warmed through and golden (see notes).



4. ADD THE ROAST VEG

Arrange roast vegetables next to fresh salad ingredients and take platter to the table.



2. MAKE THE TZATZIKI

Roughly grate 1/2 cucumber and squeeze out excess water using your hands. Mix with yoghurt, 1 small crushed garlic clove, **salt and pepper**. Drizzle with a little **olive oil** (optional).



5. FINISH AND SERVE

Serve arancini balls with salad and tzatziki.



3. PREPARE FRESH SALAD

Trim and roughly chop lettuce and remaining cucumber. Place on one side of a serving platter along with olives.

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

