



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

 4 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
TOMATOES	2
YELLOW CAPSICUM	1
BOLOGNESE ARANCINI BALLS 	2 packets
CONTINENTAL CUCUMBER	1
NATURAL YOGHURT	1/2 tub (250g) *
GARLIC CLOVE	1
FESTIVAL LETTUCE	1/2 *
KALAMATA OLIVES	1 tub (100g)
 SUN-DRIED TOMATO, ROSEMARY & CHEESE ARANCINI BALLS	2 packets

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

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


## KEY UTENSILS

2 x oven trays

## 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. ROAST THE VEGETABLES

Set oven to 220°C.

Wedge red onion and tomatoes, chop capsicum. Toss on a lined oven tray with **1 tsp rosemary, oil, salt and pepper.**



### 2. BAKE THE ARANCINI BALLS

Place the arancini balls on another lined oven tray. Bake in the oven for 10-15 minutes or until warmed through and golden (see notes).



### 3. MAKE THE TZATZIKI

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



### 4. PREPARE FRESH SALAD

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



### 5. ADD THE ROAST VEG

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



### 6. FINISH AND SERVE

Serve arancini balls with salad and tzatziki.

**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**

