



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: 5-Seed Bread Loaf

The bread used in this recipe is a 5-seed loaf, freshly baked by Perth-local artisan Abhi's Bakery. Love it? Add another to your next Dinner Twist delivery on the online Marketplace!



## 3 Mum's Cheesy Beef Bruschettas

Savoury beef mince and cheesy toast served with fresh veggies — quick, simple and tasty!

 25 minutes

 2 servings

 Beef

9 November 2020

## Blitz it

*To speed up the prep (or to hide the veggies from fussy eaters), roughly chop carrot, celery and shallot and blitz into fine pieces in a food processor. Add to the frypan in step 1 after cooking the beef for 4-5 mins and continue as per recipe.*

## FROM YOUR BOX

BEEF MINCE	300g
SHALLOT	1
GARLIC CLOVE	1
CARROT	1
CELERY STICK	1
TOMATO PASTE	1 sachet
GEM LETTUCE	2 *
RED CAPSICUM	1/2 *
5-SEED BREAD LOAF	1
BOCCONCINI	1/2 tub *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, dried oregano, balsamic vinegar

## KEY UTENSILS

frypan, oven tray

## NOTES

If you prefer to eat the capsicum cooked, dice it and add with carrot and celery.

**No beef option** - beef mince is replaced with chicken mince. Add 1/2 tbsp oil to pan at step 1.

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



## 1. COOK THE MINCE

Set oven to 220°C.

Heat a frypan over high heat. Add mince and cook for 4–5 minutes until starting to brown. Dice shallot and crush garlic. Add to pan with **oil** (if needed). Cook for a further 3–4 minutes.



## 2. ADD THE VEGETABLES

Grate carrot and dice celery (see notes). Add to pan as you go with tomato paste, **1 tbsp vinegar, 1 tsp oregano and 1/2 cup water**. Simmer for 5–10 minutes until vegetables are tender. Season with **salt and pepper**.



## 3. PREPARE FRESH VEGGIES

Wash and wedge lettuce. Slice capsicum. Arrange on a plate.



## 4. MAKE THE BRUSCHETTAS

Slice bocconcini using a serrated knife. Slice bread (to taste) and top with the cheese. Drizzle with **oil** and sprinkle over **1/2 tsp oregano**. Place onto a lined oven tray and cook for 3–5 minutes until cheese has melted.



## 5. FINISH AND PLATE

Serve cheesy bruschettas with mince and fresh veggies.

**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**

