




Product Spotlight: Celeriac


Also known as celery root, celeriac has a sweet, subtle flavour like celery. Use a sharp knife to remove the peel before cooking.



Baked Ratatouille with Butter Bean Mash

Oven-roasted ratatouille vegetables served on a bed of celeriac and butter bean mash, drizzled with balsamic and basil oil.

 30 minutes

 2 servings

 Plant-Based

23 June 2023



Sauce it up!

You can cook the vegetables in a sugo or chopped tomatoes if you prefer a saucier ratatouille!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	18g	17g	66g

FROM YOUR BOX

CELERIAC	1
ZUCCHINI	1
BABY EGGPLANT	1
TOMATO	1
YELLOW CAPSICUM	1
BUTTON MUSHROOMS	150g
BASIL	20g
TINNED BUTTER BEANS	400g
GARLIC CLOVE	1

FROM YOUR PANTRY

olive oil, salt, pepper, balsamic vinegar, dried Italian herbs

KEY UTENSILS

saucepan, oven tray, stick mixer or blender

NOTES

You can add a dried herb, nut cheese or nutritional yeast to the mash for added flavour!

Use a stick mixer to whip the mash for a smoother consistency.



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1. COOK THE CELERIAC

Set oven to 220°C.

Peel and dice celeriac. Add to a saucepan and cover with water. Bring to a boil and cook for 10 minutes or until tender. Reserve **1/2 cup cooking water** before draining (see step 4).



4. MAKE THE MASH

Drain beans and add to pan with celeriac. Add 1 crushed garlic clove and reserved cooking water. Mash with a potato masher, or blend using a stick mixer to desired consistency (see notes). Season with **salt and pepper** to taste.



2. ROAST THE VEGETABLES

Dice zucchini, eggplant, tomato and capsicum. Quarter mushrooms. Toss on a lined oven tray with **2 tsp Italian herbs, 1 tbsp balsamic vinegar, 2 tbsp olive oil, salt and pepper**. Roast for 20-25 minutes until cooked through.



5. FINISH AND SERVE

Divide butter bean mash among shallow bowls. Top with roast vegetables and spoon over basil oil to taste.



3. PREPARE THE BASIL OIL

Roughly chop basil leaves. Blend together with **1/4 cup olive oil** and **1 tbsp balsamic vinegar** using a stick mixer or blender until finely chopped. Season with **salt and pepper**.

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**

