

# MARLEY SPOON



## Baked Lemon Ricotta

with Roasted Winter Vegetables



30-40min



2 Portions

Live up a winter salad with a golden dome of warm baked ricotta. Laced with lemon, thyme and chilli, the creamy cheese is a luscious pairing for the charred roasted beetroot, carrot and zucchini. A simple rocket salad adds a fresh touch to this wholesome vegetarian dinner.

## What we send

- rocket leaves
- dried chilli flakes
- 1 beetroot, 1 carrot and 1 red onion
- fennel seeds
- thyme
- flaked almonds <sup>15</sup>
- 1 lemon and 1 zucchini
- ricotta <sup>7</sup>

## What you'll require

- egg <sup>3</sup>
- olive oil
- sea salt and pepper

## Utensils

- baking paper
- small frypan

Our veggies come straight from the farm, so please wash them before cooking.

## Cooking tip

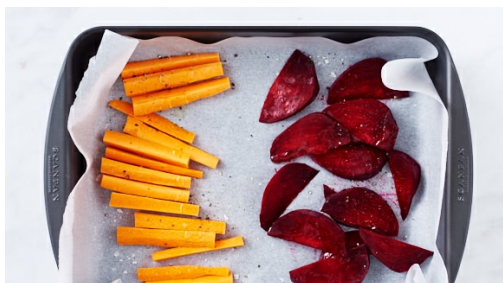
To mould the ricotta, use a small rice bowl about the same capacity as the ricotta mixture. Press ricotta firmly into the bowl, then turn out gently into the baking dish.

## Allergens

Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens.

## Nutrition per serving

Energy 400.0kcal, Fat 24.6g, Proteins 16.2g, Carbs 22.5g



### 1. Prepare vegetables

Preheat the oven to 220C. Line a large baking dish with baking paper. Peel and cut the **beetroot** into 1cm wedges. Peel and cut the **carrot** into 1cm batons. Put beetroot and carrot into the lined dish, drizzle with **2 tsp oil** and season with **salt and pepper**. Roast for 10 mins.



### 4. Bake ricotta

Add **onion, zucchini, remaining thyme and half the fennel seeds** to the beetroot tray. Season with **salt and pepper**, and gently toss to combine. Make a space in the centre of the dish, then carefully turn out the ricotta mixture. Drizzle the **remaining 2 tsp oil** over the ricotta. Roast for 20 mins or until vegetables are tender and ricotta is golden.



### 2. Prepare other ingredients

Meanwhile, peel and cut the **onion** into thin wedges. Halve **zucchini** lengthwise, then thinly slice on the diagonal. Pick the **thyme** leaves, discarding the stems.



### 5. Toast almonds

Meanwhile, put the **almonds** in a cold small frypan over medium heat. Toast, tossing, for 3-4 mins until golden. Remove from the pan.



### 3. Prepare ricotta mixture

Finely grate the **lemon** rind into a medium bowl. Add **ricotta**, a large pinch of **chilli flakes, half the thyme** and the **egg**. Season with **salt and pepper**, and stir until very well combined. Spoon mixture into a small rice bowl about the same capacity as the ricotta mixture, and press down gently (see cooking tip).



### 6. Get ready to serve

Cut the **lemon** into wedges. Put the **rocket** and **almonds** in a bowl, squeeze over **lemon** and toss to combine. Serve the baked ricotta and vegetables with the salad and scatter over the **remaining chilli flakes**, if desired.