

MARLEY SPOON



Baked Lemon Ricotta

with Roasted Winter Vegetables



30-40min



4 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

- dried chilli flakes
- 2 beetroot, 2 carrots and 1 red onion
- fennel seeds
- thyme
- flaked almonds ¹⁵
- rocket leaves
- 2 lemons and 2 zucchini
- ricotta ⁷

What you'll require

- egg ³
- 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

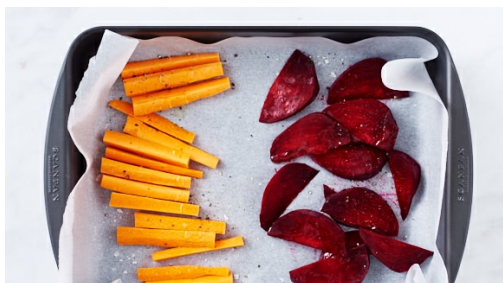
To mould the ricotta, use a small rice bowl about the same capacity as the ricotta mixture. Press ricotta firmly into the bowl, then turn out gently into the baking dish.

Allergens

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

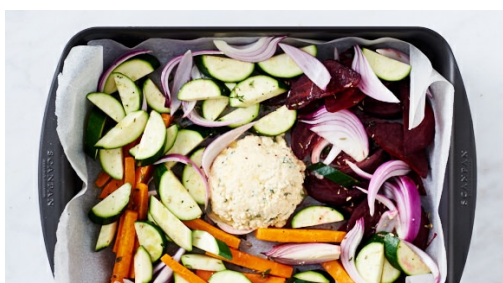
Nutrition per serving

Energy 490.0kcal, Fat 32.0g, Proteins 20.4g, Carbs 24.8g



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 **carrots** into 1cm batons. Put beetroot and carrot into the lined dish, drizzle with **1 tbs 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 1 tbs 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 **eggs**. 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.