



## Vegetable Cheese Gratin

with Basil Pesto



30-40min



4 Portions

Liven up roast vegetables with this clever Mediterranean bake featuring eggplant, capsicum, red onion, pulses and olives tossed with herbaceous pesto, and topped with almonds and melted smoked cheese. Wholesome, balanced and low in fat, this gratin is sure to have your nutritionist's tick of approval.



## What we send

- basil pesto <sup>15</sup>
- garlic cloves, red onion
- cheddar cheese <sup>7</sup>
- eggplant, red capsicum
- pitted kalamata olives
- four-bean mix
- 50g tomato paste
- rocket leaves
- slivered almonds <sup>15</sup>

## What you'll require

- extra virgin olive oil
- sea salt and pepper
- white wine vinegar <sup>17</sup>

## Utensils

- sieve

Our vegies come fresh from the farm, so please wash them before use.

### Allergens

Milk (7), Tree Nuts (15), Sulphites (17).  
May contain traces of other allergens.

### Nutrition per serving

Energy 595kcal, Fat 35.3g, Carbs 37.2g, Proteins 26.0g



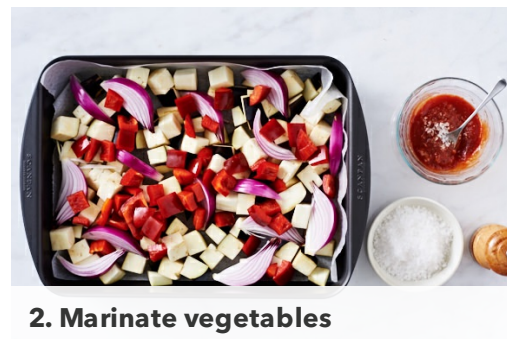
**1. Prepare ingredients**

Preheat the oven to 220C. Trim the **eggplant**, then cut into 2cm chunks. Cut the **onions** into thin wedges. Thinly slice the **garlic**. Cut the **capsicums** into 1cm chunks, discarding the core and the seeds. Drain and rinse the **four-bean mix** in a sieve. Cut the **olives** in half.



**4. Prepare gratin topping**

Meanwhile, coarsely grate the **cheese** into a bowl. Coarsely chop the **almonds** and combine with the cheese.



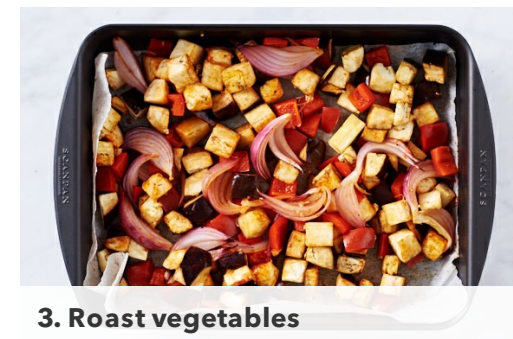
**2. Marinate vegetables**

Combine the **eggplant, onion** and **capsicum** in a 2L baking dish. Put the **garlic, olive oil, tomato paste** and **2 tbs vinegar** in a small bowl, season well with **salt and pepper**, and stir to combine. Add to the eggplant mixture and toss until well coated.



**5. Add four-bean mix**

Once vegetables are cooked, remove from the oven and switch the oven to grill on high. Add the **four-bean mix, olives** and **half the pesto** to the eggplant mixture, and toss gently to combine.



**3. Roast vegetables**

Put the baking dish in the oven and roast the eggplant mixture for 30 mins, tossing halfway through.



**6. Get ready to serve**

Scatter over the cheese mixture and place dish under the grill for 5 mins or until the cheese melts and is golden. Meanwhile, toss **rocket** with the **remaining vinegar** and **salt and pepper**. Divide vegetable gratin among bowls, drizzle with the **remaining pesto** and scatter over the **rocket** to serve.