

# MARLEY SPOON



## Root Vegetable Bake

with Porcini and Parmesan Crust



40-50min



2 Portions

Give roasted vegetables a shake-up this Christmas. Here, potatoes, carrots and parsnips are roasted in liquid stock until wonderfully soft, then finished off with crunchy croutons coated in porcini powder and parmesan for a double umami kick. Serve as a hearty side or vegetarian main on the big day - either way you can't go wrong.

## What we send

- vegetable stock cube
- garlic clove, tarragon, shallot
- parsnip, carrot, sweet potato
- parmesan cheese <sup>7</sup>
- porcini powder
- sourdough bread roll <sup>1,6,7</sup>

## What you'll require

- boiling water
- milk <sup>7</sup>
- olive oil
- sea salt and pepper
- water

## Utensils

- medium frypan

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

## Allergens

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

## Nutrition per serving

Energy 900kcal, Fat 25.0g, Carbs 134.0g, Proteins 24.6g



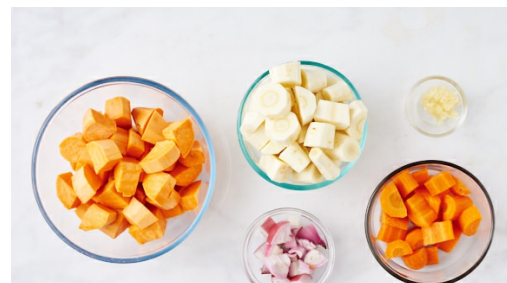
### 1. Prepare bread

Preheat the oven to 220C. Tear the **bread** into bite-size pieces and put in a bowl with the **milk** and **2 tbs water**. Stir well to combine, then set aside to soak for at least 5 mins or until softened. Squeeze out any excess liquid.



### 4. Make croutons

While the vegetables are roasting, toss the **bread** and **2 tbs oil** in a large frypan to coat. Cook over medium heat, tossing occasionally, for 5 mins or until golden and crisp, sprinkling over the **remaining porcini powder** for the final 1 min of cooking. Season with **salt and pepper**.



### 2. Prepare ingredients

Meanwhile, peel the **parsnips, carrot** and **sweet potatoes** and cut into 2-3cm chunks. Crush or finely chop the **garlic**. Coarsely chop the **shallot**. Crumble **1 stock cube** (reserve remainder for another use) into a heatproof jug, add **250ml (1 cup) boiling water** and stir to combine.



### 5. Prepare ingredients

Meanwhile, finely grate the **parmesan**. Pick the **tarragon** leaves and finely chop.



### 3. Roast vegetables


Put the **parsnip, carrot, sweet potato, garlic** and **shallot** in a 1L (4 cup) baking dish. Scatter over **half the porcini powder**, then pour in the **stock**. Season with **salt and pepper** and stir to combine. Bake for 25 mins or until just softened.



### 6. Get ready to serve

Carefully remove the baking dish from the oven and scatter over the **croutons** and **parmesan**. Return to the oven and cook for 5 mins or until the parmesan is melted and golden, and the vegetables are tender. Scatter over the **tarragon** to serve.

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