

DINNERLY



Chunky Summer Bruschetta with Feta and Warm Green Bean Salad



20-30 minutes



4 Servings

Roast juicy seasonal veggies, top on crusty garlic bread, then serve with greens for a deliciously easy, peasy summer's evening meal.

WHAT WE SEND

- 7
- 1,6

WHAT YOU NEED

- balsamic vinegar 17
- olive oil
- sea salt and pepper

TOOLS

- baking paper
- medium saucepan
- oven tray

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

ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 575kcal, Fat 26.8g, Carbs 57.7g,
Proteins 20.2g



1. Prep veggies

Preheat the oven to 200C. Line 2 oven trays with baking paper. Bring a medium saucepan of water to the boil for the beans. Cut the **capsicums** into 2cm chunks, discarding the seeds and membrane. Halve the **tomatoes**. Trim the **beans**, then cut in half. Crush or finely chop **2 garlic cloves**.



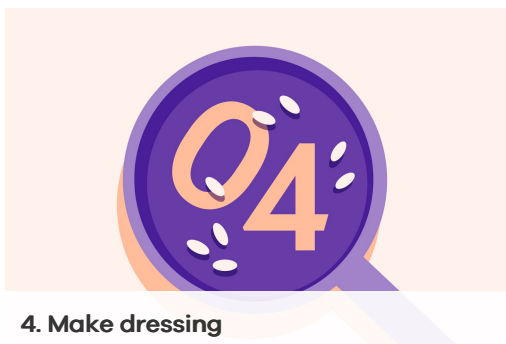
2. Roast veggies

Put the **capsicum** and **tomato** on one lined tray, drizzle with **2 tbs olive oil**, season with **salt and pepper** and toss to coat. Roast for 20 mins or until the capsicum is tender and the tomatoes are starting to break down. Split the **bread** lengthwise and put on the remaining tray. Cook on a higher shelf in the oven for 1-2 mins until golden and warmed through.



3. Cook beans

Meanwhile, cook the **beans** in the pan of boiling water for 1-2 mins until just tender. Drain, then return to the pan. Add the **spinach** and toss to combine (the warm beans will wilt the spinach).



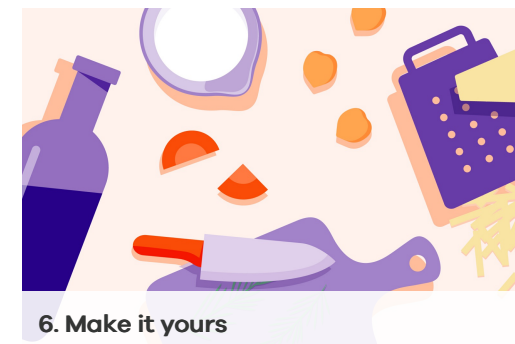
4. Make dressing

Combine **1½ tbs olive oil** and **1 tbs balsamic vinegar** in a large bowl and season with **salt and pepper**. Combine the **garlic** and **2 tsp olive oil** in a small bowl and season with **salt and pepper**.






5. Serve up

Add the **bean mixture** to the **dressing** and toss to combine. Gently press the **tomato** to release a little juice, then toss with the **capsicum** on the tray. Spread the **toasted bread** with the **garlic oil**, top with the **roasted tomato** and **capsicum**, then crumble over the **feta**. Season with **pepper**, drizzle over any **tray juices** and serve with the **warm bean salad**...



6. Make it yours

Scatter freshly torn basil leaves over the bruschetta for even more summer flavour.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au    **#dinnerly**

 Packed in Australia
from at least **95%**
Australian ingredients