



Cooking Made Easy

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Roasted Beetroot Jumble with Crumbled Feta, Pancetta & Rocket

Jumble, noun: 'an untidy collection or pile of things.' The dictionary can be so two dimensional at times. The negative connotation it ascribes to the word jumble, does no justice to how fantastic the colours and textures of this dish are, as they tumble across your plate. Organic lentils combined with the crunch of walnuts and the sweetness of roasted red onion, lies perfectly alongside the saltiness of feta, to make one of our most beautiful recipes yet. It's basically a party on a plate.

 35 min

 gluten free



Beetroot



New Potatoes



Red Onion



Pancetta



Organic Lentils



Rocket



Walnuts



Feta Cheese

Ingredients

	2P	4P
Beetroot, chopped	2	4
New Potatoes, chopped	1 cup	2 cups
Red Onion, chopped	1	2
Pancetta 1	⅓ cup	⅔ cup
Organic Lentils	1 tin	2 tins
Rocket	1 bag	2 bags
Walnuts 2	2 tbsp	3 tbsp
Feta Cheese, crumbled 3	¾ cup	1½ cups

🌱 May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Sulphites | 2) Nut

3) Milk

Nutrition per serving: Calories: 640 kcal | Protein: 31 g | Carbs: 72 g | Fat: 24 g | Saturated Fat: 9 g

1



1 Pre-heat your oven to 180 degrees. Peel the beetroot and chop it lengthways into six wedges. Chop (but don't peel) the potatoes into quarters. Peel and chop the red onion lengthways through the root into eight pieces.

2



2 Place the beetroot, potatoes and red onion onto a baking tray. Drizzle over 1½ tbsp of olive oil and sprinkle over ¼ tsp salt. Using your fingers, toss the ingredients to coat them in the oil. Grind over a generous amount of black pepper.

4



3 Place the baking tray on the top shelf of the oven. Cook for 20-25 mins until the potatoes are a little crispy. **Tip:** Do not overcrowd the tray or the ingredients will stew instead of roasting. Use two roasting trays if necessary and swap their shelves halfway through cooking.

6



4 Heat 1 tsp of olive oil in a non-stick pan on medium-high heat. Once hot, cook your pancetta until crispy around the edges. Drain the fat from the pan and keep the pancetta to the side. Drain and thoroughly rinse your lentils.

5 Put your feet up and watch the evening sun setting.

6 Remove the vegetables from the oven once cooked. Pour the lentils and pancetta over the top. Scatter on the rocket and gently mix everything together. **Tip:** Check for seasoning and add more salt if you need to.

7 Serve your jumble into bowls and scatter over the walnuts. Dot over your feta cheese and indulge!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!