



Baharat Roasted Root Veg and Aubergine with Dill, Zhoug Bulgur and Yoghurt Tahini Dressing

Classic 30-35 Minutes • Mild Spice • 4 of your 5 a day

4



Aubergine



Carrot



Sweet Potato



Baharat



Baby Plum Tomatoes



Red Onion



Garlic Clove



Dill



Lemon



Bulgur Wheat



Vegetable Stock Paste



Tahini Paste



Low Fat Natural Yoghurt



Zhoug Style Paste

Pantry Items
Olive Oil, Sugar

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, garlic press, zester, saucepan, lid and bowl.

Ingredients

	2P	3P	4P
Aubergine**	1	1½	2
Carrot**	2	3	4
Sweet Potato	1	2	2
Baharat	1 pot	1 pot	2 pots
Baby Plum Tomatoes	125g	190g	250g
Red Onion**	1	1	2
Garlic Clove**	1	2	2
Dill**	1 bunch	1 bunch	1 bunch
Lemon**	½	¾	1
Water for the Bulgur*	240ml	360ml	480ml
Bulgur Wheat 13	120g	180g	240g
Vegetable Stock Paste 10	10g	15g	20g
Tahini Paste 3	30g	30g	60g
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Low Fat Natural Yoghurt** 7	75g	120g	150g
Zhoug Style Paste	1 sachet	1½ sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	686g	100g
Energy (kJ/kcal)	3062 / 732	446 / 107
Fat (g)	28.0	4.1
Sat. Fat (g)	4.3	0.6
Carbohydrate (g)	100.2	14.6
Sugars (g)	29.0	4.2
Protein (g)	18.7	2.7
Salt (g)	1.84	0.27

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

3) Sesame 7) Milk 10) Celery 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Prep your Veg

Preheat your oven to 220°C/200°C fan/gas mark 7.

Trim the **aubergine**, then cut into roughly 2cm pieces.

Trim the **carrot**, then halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons. Chop the **sweet potato** (no need to peel) into 2cm chunks.

Pop the **aubergine, sweet potato and carrot** onto a large baking tray. Drizzle with **oil**, season with **salt and pepper**, then sprinkle with the **baharat**. Toss to coat, then spread out in a single layer.

TIP: Use two baking trays if necessary.



Make the Tahini Dressing

Meanwhile, pop the **tahini** into a small bowl. Mix in the **olive oil** and **sugar for the dressing** (see ingredients for both amounts), then add a squeeze of **lemon juice** and season with **salt and pepper**.

Stir to combine, then mix in the **yoghurt** until smooth. Add a splash of **water** if it's a little thick.

Set the **tahini dressing** aside.



Chop and Grate

When the oven is hot, roast the **veg** on the top shelf until golden and tender, 25-35 mins. Turn halfway through, then add the **tomatoes** to the tray to roast for the remaining time.

Meanwhile, halve, peel and chop the **red onion** into small pieces. Peel and grate the **garlic** (or use a garlic press).

Roughly chop the **dill** (stalks and all). Zest and halve the **lemon**.



Finish Up

Once the **bulgur wheat** is cooked, stir through the **zhoug style paste, lemon zest** and **half the dill**.

Taste and season with **salt and pepper**. Add a squeeze of **lemon juice** if you'd like.



Cook the Bulgur

Heat a drizzle of **oil** in a medium saucepan on medium heat.

Once hot, add the **onion** and cook, stirring regularly, until softened, 4-5 mins. Add the **garlic** and stir-fry for 1 min more.

Pour the **water for the bulgur** (see ingredients for amount) into the pan and bring to the boil. Stir in the **bulgur and veg stock paste**, bring back up to the boil and simmer for 1 min.

Pop a lid on the pan and remove from the heat. Leave to the side for 12-15 mins or until ready to serve.



Serve

Once the **vegetables** are cooked, stir them through the **bulgur wheat**, then share between your plates.

Drizzle over the **tahini dressing** and sprinkle over the remaining **dill**.

Enjoy!