

Ras el Hanout Roasted Root Veg and Aubergine

with Dill, Zhoug Bulgur and Yoghurt Tahini Dressing

Classic 30-35 Minutes · Medium Spice · 4 of your 5 a day · Veggie











Sweet Potato



Ras el Hanout







Garlic Clove







Bulgur Wheat



Vegetable Stock





Low Fat Natural Yoghurt



Tahini Paste

Zhoug Style Paste

Pantry Items

Oil, Salt, Pepper, Olive Oil, Sugar

Before you start

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

Cooking tools

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

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Ingredients	2P	3P	4P	
Aubergine**	1	11/2	2	
Carrot**	2	3	4	
Sweet Potato	1	2	2	
Ras el Hanout	1 pot	1 pot	1 pot	
Baby Plum Tomatoes	125g	190g	250g	
Red Onion**	1	1	2	
Garlic Clove**	1	2	2	
Dill**	1 bunch	1 bunch	1 bunch	
Lemon**	1/2	3/4	1	
Bulgur Wheat 13)	120g	180g	240g	
Vegetable Stock Paste 10)	10g	15g	20g	
Tahini Paste 3)	30g	30g	60g	
Low Fat Natural Yoghurt** 7)	75g	120g	150g	
Zhoug Style Paste	1 sachet	1½ sachets	2 sachets	
Pantry	2P	3P	4P	
Water for the Bulgur*	240ml	360ml	480ml	
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp	
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp	
*Not Included **Store in the Fridge				

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	693g	100g
Energy (kJ/kcal)	3060 /731	441/105
Fat (g)	27.9	4.0
Sat. Fat (g)	4.5	0.7
Carbohydrate (g)	101.1	14.6
Sugars (g)	31.1	4.5
Protein (g)	18.0	2.6
Salt (g)	1.84	0.27

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Alleraens

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

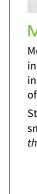
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Chop the Veg

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

Trim the aubergine, then halve lengthways. Chop each half into four long strips, then chop widthways 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 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 ras el hanout. 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. TIP: Add a splash of water if it's a little thick. Set the tahini dressing aside.



Roast and Prep

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.



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 wheat (see ingredients for amount) into the saucepan 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.



Add the Spice and Zest

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.



Finish and 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!