

# Garlic Baby Broccoli & Green Beans with Lemon, Mint & Creamy Fetta









Baby Broccoli



Green Beans

Garlic







Lemon

Mint



Fetta Cubes

**Pantry items** 

Olive Oil

Prep in: 10 mins Ready in: 10 mins Naturally Gluten-Free \* Not suitable for coeliacs

This abundant bowl of green goodness is sure to put a pep in your step! With lemon zest, chilli and mint, there's plenty of zing and a gentle kick of heat, while fetta adds a delicious creamy touch.

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## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and

#### veggies a wash.

You will need

# Medium frying pan

|               | 2 People        |
|---------------|-----------------|
| olive oil*    | refer to method |
| baby broccoli | 1 bunch         |
| green beans   | 1 small bag     |
| garlic        | 1 clove         |
| long chilli   | 1/2             |
| (optional) 🥖  | 72              |
| lemon         | 1               |
| mint          | ½ bag           |
| fetta cubes   | 1 small packet  |
|               |                 |

\*Pantry Items

#### Nutrition

| Avg Qty          | Per Serving    | Per 100g      |
|------------------|----------------|---------------|
| Energy (kJ)      | 781kJ (187Cal) | 403kJ (96Cal) |
| Protein (g)      | 9.7g           | 5.0g          |
| Fat, total (g)   | 10.7g          | 5.5g          |
| - saturated (g)  | 3.0g           | 1.6g          |
| Carbohydrate (g) | 13.0g          | 6.7g          |
| - sugars (g)     | 4.7g           | 2.5g          |
| Sodium (mg)      | 137mg          | 71mg          |

The quantities provided above are averages only.

#### Allergens

Always read product labels for the most up-to-date allergen information. Visit **hellofresh.com.au/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



#### Cook the greens

- Trim ends of **baby broccoli** and **green beans**. Finely chop **garlic**.
- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook baby broccoli and green beans with a dash of water, tossing regularly, until just tender, 4-5 minutes.
- Add garlic and cook until fragrant, 1-2 minutes.



### Get prepped

- While the greens are cooking, finely chop **long chilli** (if using).
- Zest **lemon** to get a pinch, then slice into wedges.
- Pick **mint** (see ingredients), then finely chop.



#### Season the greens

- In a medium bowl, combine **chilli**, **lemon zest**, a squeeze of **lemon juice** and a pinch of **salt** and **pepper**.
- Add **baby broccoli** and **green beans**. Toss to coat.



#### Serve up

- Transfer garlic baby broccoli and green beans to a serving dish.
- Sprinkle with mint. Crumble with fetta cubes.
- Serve with remaining lemon wedges. Enjoy!



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