Recipe Card

Marinated Purple Sprouting broccoli & Jersey Royal New Potatoes with Rhubarb Chutney

How difficult is it?

Free From Fourteen Vegan™ liked by AllergyUK
Marinated Purple Sprouting Broccoli & Jersey Royal New Potatoes with Rhubarb Chutney

Instructions

1. Pour the olive oil, orange juice and chilli flakes into a bowl and mix together.
2. Place the purple sprouting in a large bowl, pour the oil mixture on top and stir until it coats the purple sprouting. Set aside to marinate for as long as possible, ideally a couple of hours.
3. When marinated, preheat the oven to 180°C. Boil the Jersey Royal potatoes for 15 minutes.
4. Put the marinated purple sprouting in an ovenproof dish, cook for 15 minutes in the oven.
5. Remove the purple sprouting from the oven, stir in the potatoes and cook in the oven for a further 15 minutes or until the purple sprouting is slightly caramelised. Meanwhile make the rhubarb chutney - get out a large saucepan and throw in the ginger, garlic, red onion, rhubarb, apple cider vinegar, salt and dates and cook on a very low heat for 20 minutes, stir frequently and make sure it doesn’t stick to the bottom of the pan.
6. Serve the purple sprouting, Jersey Royals and rhubarb chutney with orange segments if wished - if there are any juices left pour them over.

Ingredients

• 200 g purple sprouting broccoli
• Juice of 1 orange
• 1 tbsp olive oil
• ½ tsp chilli flakes
• 750 g Jersey Royal new potatoes
• 1 heaped tbsp finely chopped ginger
• 1 tbsp finely chopped garlic cloves
• 1 red onion, finely chopped
• 150g rhubarb, sliced
• 5 tablespoons apple cider vinegar
• Several turns of salt
• 6 pitted Medjool dates, chopped