

for the  
little onesVeggie  
Sticks

Potato

SLiced CevaPcici



# Beef CevaPcici



35 Minutes



2 Servings



Beef

Juicy beef ćevapcici (little skinless sausages) with a sprinkle of paprika, paired with crispy potato chips, a yummy capsicum dip and fresh, crunchy salad. A tasty and fun meal for everyone.

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)



## FROM YOUR BOX

MEDIUM POTATOES	3
ROASTED PEPPERS	1 jar
ALMOND MEAL	25g
LEBANESE CUCUMBER	1
TOMATOES	2
RED CAPSICUM	1
BEEF KOFTAS	300g

## FROM YOUR PANTRY

oil for cooking, salt, pepper, ground (or smoked) paprika, dried oregano

## COOKING TOOLS

oven tray, large frypan or BBQ, stick mixer

These cevapcici can be served into pita breads as well! You can add some shredded lettuce and garlic yoghurt.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 1. Roast the Potatoes

Set oven to 220°C. Cut potatoes into thick chips. Toss on a lined oven tray with **oil**, **salt** and **1 tsp oregano** (optional). Roast for 25-30 minutes until golden and tender.

**tip** Make wedges or rounds instead if you prefer!



### 4. Cook the Cevapcici

Heat a frypan or BBQ over medium-high heat with **oil**. Reshape koftas using your hands, coat with **oil** and **1 tsp ground paprika**. Cook, turning occasionally, for 8-10 minutes or until cooked through.



### 2. Make the Capsicum Dip

Using a stick mixer, blend roasted peppers with almond meal until smooth (add a little water if needed). Season to taste with **salt**.

**tip** If you like heat, you can add 1 tsp chilli flakes to the dip.



### 5. Finish and Serve

Divide potato chips, cevapcici and salad among plates. Serve with capsicum dip.



### 3. Prepare the Salad

Slice cucumber and tomatoes, cut capsicum into sticks.

**tip** You can finely dice this and make a salsa instead if you prefer!