



FOR the
Little ONES

VEGGIE
STICKS



PiDe cut INTO FINGERS



turkish Bread Pide

A quick cheat's version of the delicious Turkish pide with mildly spiced beef, cheesy top and served alongside a cabbage slaw.

 35 Minutes

 2 Servings

 Beef

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FROM YOUR BOX

BEEF MINCE	300g
BROWN ONION	1
CARROT	1
GARLIC CLOVE	1
TOMATO PASTE SACHET	1
RED CAPSICUM	1
CABBAGE	250g
TURKISH ROLLS	2-pack
SHREDDED CHEDDAR	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, oregano, red wine vinegar, sugar

COOKING TOOLS

frypan, oven tray

Use the bread to make mini pizzas or meatball subs instead if you like!

Before you start cooking!

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

No gluten option - bread rolls are replaced with GF bread rolls.



1. COOK THE MINCE

Set oven to 220°C, grill.

Heat a frypan with **oil** over high heat. Add **beef mince** and cook for 5 minutes while breaking up lumps with a spatula. Dice and add **onion**.



2. FINISH THE BEEF FILLING

Finely grate **carrot** and crush **garlic**, add to pan as you go with **tomato paste** and **1/2 cup water**. Season with **salt, pepper, 1 tsp cumin and 1 tsp oregano**. Simmer for 6-8 minutes until reduced, take off heat.



3. PREPARE THE SLAW

Combine **1 tbsp oil, 1 tbsp vinegar, 1/2 tsp sugar, salt and pepper** in a large bowl. Cut **capsicum** into thin strips and finely shred **cabbage**. Add to bowl and use your hands to massage with dressing until softened.

tip Add the cabbage and capsicum to the beef mix if preferred!



4. PREPARE THE BREAD ROLLS

Halve each **bread roll** and remove the bread filling. Brush rolls with **oil** and place on an oven tray.

tip Process the bread filling in your food processor and place in the freezer for ready-to-go breadcrumbs!



5. BAKE THE PIDE

Divide beef filling between bread rolls and top with **cheese**. Bake in the oven for 5 minutes or until golden.



6. FINISH AND SERVE

Serve beef pide alongside cabbage slaw at the table.