

for the  
little onesVeggie  
Sticks

PiDe cut into fingers



# turkish BRead PiDe



35 Minutes



4 Servings



Beef

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

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## FROM YOUR BOX

BEEF MINCE	600g
BROWN ONION	1
CARROT	1
GARLIC CLOVE	1
TINNED CHOPPED TOMATOES	400g
RED CAPSICUM	1
SHREDDED CABBAGE	250g
TURKISH ROLLS	4-pack
SHREDDED CHEDDAR	1 packet

## FROM YOUR PANTRY

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

## COOKING TOOLS

large 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 **chopped tomatoes** and **1/2 cup water**. Season with **salt, pepper, 2 tsp cumin and 2 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 add to bowl with cabbage. 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.