



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Potatoes


Did you know? Potatoes have 40% less carbohydrates than pasta, 60% more vitamin C than blueberries, and 80% more potassium than bananas!



C4 Beef Koftas with Crispy Potato Rounds

Smokey grilled beef koftas with a fresh tomato and cucumber salsa alongside crispy potato rounds.

 25 minutes

 4 servings

 Beef

22 April 2022

Change the side!

You can use the potatoes to make a mash or wedges if preferred! The tomatoes can be roasted, or thread them onto skewers with cucumber rounds for a fun, child-friendly alternative!

FROM YOUR BOX

MEDIUM POTATOES	1kg
BEEF KOFTAS	600g
SHALLOT	1
LEBANESE CUCUMBERS	2
CHERRY TOMATOES	1 bag (400g)
LEMON	1
DIP	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, dried oregano

KEY UTENSILS

griddle pan or frypan, oven tray

NOTES

You can cook the koftas on the BBQ if preferred.



1. ROAST THE POTATOES

Set oven to 220°C.

Thinly slice potatoes (roughly 0.5cm), and arrange on a lined oven tray. Toss with **oil**, **2 tsp oregano**, **salt and pepper**. Roast for 20-25 minutes until golden and crispy.



2. COOK THE KOFTAS

Heat a griddle pan or frypan (see notes) over medium-high heat. Shape koftas and coat with **1 tsp paprika**, **oil**, **salt and pepper**. Cook, turning, for 10-12 minutes or until cooked through.



3. MAKE THE SALSA

Dice shallot and cucumbers. Quarter or halve cherry tomatoes. Toss in a bowl with 1/2 lemon zest and juice, **1 tbsp olive oil**, **salt and pepper**.



4. MAKE THE DIP

Combine dip with juice from 1/4-1/2 lemon and **2 tbsp water**.



5. FINISH AND SERVE

Divide potatoes, koftas and salsa among plates. Serve with dip.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

