



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Baby Spinach


Baby spinach is regular spinach that has been harvested earlier. It is low in calories and fat-free, yet loaded with nutrients including vitamin A, K and folate!



2 Chipolatas with Greek Potatoes

Roasted lemon & oregano baby potatoes served with beef chipolatas, a dressed Greek salad and a capsicum dip.

 25 minutes

 2 servings

 Beef

20 July 2020

FROM YOUR BOX

| | |
|-------------------------|--------------|
| MEDIUM POTATOES | 3 |
| LEMON | 1 |
| BEEF CHIPOLATAS (GF) | 300g |
| SHALLOT | 1 |
| DILL | 1 packet |
| TOMATO | 1 |
| LEBANESE CUCUMBER | 1 |
| BABY SPINACH | 1 bag (60g) |
| GREEN OLIVES | 1 jar |
| CAPSICUM & EGGPLANT DIP | 1 tub (200g) |

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, dried oregano

KEY UTENSILS

oven tray

NOTES

Add shallot to the tray with the potatoes to roast and dress salad with olive oil and lemon juice. Sprinkle fresh dill over the top just prior to serving – if you prefer a more simple dressing.

No beef option – beef chipolatas are replaced with chicken sausages.



1. ROAST THE POTATOES

Set oven to 220°C.

Cut potatoes into 2-3cm chunks and toss on a lined oven tray with **oil**, **1/2 tsp oregano**, **1/2 tsp lemon zest**, **salt and pepper**. Place sausages next to potatoes, toss with **oil** and roast for 15-20 minutes or until golden and cooked through.



4. FINISH AND SERVE

Serve chipolatas with Greek potatoes, dressed salad and capsicum dip. Wedge remaining lemon to serve on the side.



2. MAKE THE DRESSING

Thinly slice shallot and combine with **2 tbsp olive oil**, juice from **1/2 lemon** and **1/2 packet chopped dill** in a small bowl (see notes). Season with **salt and pepper**.



3. PREPARE THE SALAD

Dice tomato and cucumber, chop remaining dill. Toss with spinach, olives and dressing in a large bowl.

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**

