



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Capsicum & Eggplant Dip


A delicious blend of chargrilled eggplant and roasted capsicum inspired by the Mediterranean.



2 Chipolatas with Greek Potatoes

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

 25 minutes

 4 servings

 Beef

20 July 2020

FROM YOUR BOX

BABY POTATOES	800g
LEMON	1
BEEF CHIPOLATAS (GF)	600g
SHALLOT	1
DILL	1 packet
TOMATOES	3
CONTINENTAL 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 x 2

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.

Quarter potatoes and toss on a lined oven tray with **oil**, **1 tsp oregano**, 1 tsp lemon zest, **salt and pepper**. Roast for 20 minutes or until golden and tender.



2. ROAST THE CHIPOLATAS

Place sausages on a second lined tray (or on the same tray if there is space!). Toss with **oil** and roast for 15 minutes, turning halfway.



3. MAKE THE DRESSING

Thinly slice shallot and combine with **3 tbsp olive oil**, juice from 1/2 lemon and chopped dill in a small bowl (see notes). Season with **salt and pepper**.



4. PREPARE THE SALAD

Dice tomatoes and cucumber. Toss with spinach, olives and dressing in a large bowl.



5. FINISH AND SERVE

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

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

