



### 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!



## Cevapi with Capsicum Dip and Roasted Potatoes

Homemade cevapi served with oregano roasted potato rounds, fresh cherry tomato salsa and a mild blended capsicum dip.



35 minutes



4 servings



Beef

## What is it?

*Cevapi is a grilled skinless sausage, found traditionally in south-eastern European countries.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	11g	49g

## FROM YOUR BOX

MEDIUM POTATOES	1kg
ROASTED PEPPERS	1 jar
BEEF KOFTA	600g
SHALLOT	1
LEBANESE CUCUMBERS	2
CHERRY TOMATOES	2 x 200g

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, dried oregano, vinegar of choice

## KEY UTENSILS

oven tray, griddle pan (or frypan), stick mixer (or small blender)

## NOTES

If you like heat, add 1 tsp of chilli flakes to the dip!

Cook koftas on the BBQ if desired.



### 1. ROAST THE POTATOES

Set oven to 220°C

Thinly slice potatoes. Arrange on a lined oven tray. Toss with **oil, 2 tsp oregano, salt and pepper**. Roast for 25 minutes until golden and crispy.



### 4. MAKE THE SALSA

Dice shallot and cucumbers. Quarter cherry tomatoes. Toss in a bowl along with **1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper**.



### 2. MAKE THE CAPSICUM DIP

Using a stick mixer, blend roasted peppers (including liquid from jar), **2 tsp vinegar, salt and pepper** to a smooth consistency (see notes).



### 5. FINISH AND SERVE

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



### 3. COOK THE KOFTAS

Re-shape koftas if needed and rub with **oil** and **2 tsp smoked paprika**. Heat griddle pan or frypan (see notes) over medium-high heat. Add koftas and cook, turning, for 10-12 minutes or until cooked through.



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