



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



4/6 servings



Beef

What is it?

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

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	44g/49g	31g	63g/68g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1kg	1.5kg
ROASTED PEPPERS	1 jar	1 jar
BEEF KOFTA	600g	600g + 300g
SHALLOT	1	1
LEBANESE CUCUMBERS	2	3
CHERRY TOMATOES	2 x 200g	3 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, 2-3 tsp oregano, salt and pepper**. Roast for 25 minutes until golden and crispy.



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).



3. COOK THE KOFTAS

Re-shape **koftas** if needed and rub with **oil** and **2-3 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.



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**.

6P – toss in bowl along with **2 tbsp olive oil, 1 tbsp vinegar, salt and pepper**.



5. FINISH AND SERVE

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



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