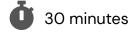




# Cevapi with Oregano Potatoes and Salsa

Homemade cevapi served with oregano roasted potatoes, fresh salsa and skordalia garlic dip.





2 servings



Beef

What is it?

Cevapi is a grilled dish of minced meat, shaped like a sausage, found traditionally in south-eastern European countries.

Some other great accompaniments include flatbread, sour cream and finely diced white onion.

56g

#### **FROM YOUR BOX**

MEDIUM POTATOES	2
SHALLOT	1
BEEF MINCE	300g
LEBANESE CUCUMBER	1
ТОМАТО	1
SKORDALIA	1 tub

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, apple cider vinegar, dried oregano

#### **KEY UTENSILS**

oven tray, BBQ

#### **NOTES**

If you have any helpers in the kitchen, get them to help make the sausages to speed up the process.

Instead of cooking the cevapi on the BBQ, you can use a griddle pan or frypan over mediumhigh heat. Cook in batches if necessary.



#### 1. ROAST THE POTATOES

Set oven to 220°C.

Thinly slice potatoes. Toss on a lined oven tray with oil, 2 tsp oregano, salt and pepper. Roast for 20-25 minutes until golden and tender.



### 2. PREPARE THE CEVAPI

Dice shallot. Add 1/2 shallot (reserve remaining for step 4) to beef mince along with 2 tsp paprika, salt and pepper. Use your hands to mix well. Form into 4 large or 8 smaller sausages (see notes).



#### 3. COOK THE CEVAPI

Heat a BBQ over medium-high heat with oil (see notes). Add cevapi and cook, turning occasionally, for 6-8 minutes until cooked through.



## 4. MAKE THE SALSA

Dice cucumber and tomato. Add to a bowl with reserved shallot. Season with 1 tsp vinegar, salt and pepper. Toss to combine.



## **5. FINISH AND SERVE**

Divide roasted potatoes, cevapi and salsa among plates. Serve with skordalia to dip.



