



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Green Olives

Green olives are picked when they have reached full size but before they are fully ripe.



## G2 Pork Kofta Tray Bake with Green Olive Tapenade

Harissa veggie tray bake and cumin seed pork koftas served with homemade green olive tapenade.



30 minutes



2 servings



Pork

21 October 2022

## Switch it up!

*You can skip making the tapenade; serve the olives with the final dish and drizzle over some natural yoghurt.*

Per serve:	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	38g	41g	70g

## FROM YOUR BOX

SWEET POTATOES	400g
RED ONION	1
RED CAPSICUM	1
CHERRY TOMATOES	200g
HARISSA PASTE	1 sachet
PORK MINCE	300g
GREEN OLIVES	1 jar

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, cumin seeds, white wine vinegar

## KEY UTENSILS

oven tray, small blender

## NOTES

If desired serve with natural yoghurt or herbs such as mint, coriander or parsley.



### 1. PREPARE THE VEGETABLES

Set oven to 220°C.

Slice sweet potatoes and red onion. Slice capsicum. Add to a lined oven tray along with cherry tomatoes.



### 2. ROAST THE VEGETABLES

Coat vegetables with **oil**, harissa paste, **salt and pepper**. Roast for 12 minutes (see step 4).



### 3. MAKE THE KOFTAS

Combine pork mince with **2 tsp cumin seeds, salt and pepper**. Mix well to combine. Form into 6 koftas.



### 4. ROAST THE KOFTAS

Remove vegetable tray from oven. Arrange koftas on top of vegetables. Roast for a further 10–15 minutes until koftas are cooked through.



### 5. MAKE THE OLIVE TAPENADE

Drain olives and blend together with **1/2 tbsp vinegar** and **3 tbsp olive oil** to desired consistency. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Serve tray bake tableside with olive tapenade (see notes).

**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**

