



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: North African Dip

This dip takes your taste buds on a trip to North Africa, with warming flavours like cumin, garlic, chilli and lemon.



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## Shawarma Pork Meatballs with Turmeric Pitas

A rainbow of veggies and pork meatballs made shawarma-style with warm spices served on homemade turmeric pitas with dip and fresh mesclun leaves.



30 minutes



2 servings



Pork

18 November 2022

## Speed it up!

*If you want to speed up the cooking time, you can skip making the meatballs. Add the pork mince and spices to a frypan over medium-high heat. Cook and season with salt and pepper.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	44g	58g



## FROM YOUR BOX

GREEN CAPSICUM	1
SHALLOT	1
CHERRY TOMATOES	200g
PORK MINCE	300g
PITA MIX	1 packet (125g)
NORTH AFRICAN DIP	1 tub
MESCLUN LEAVES	1 bag (60g)

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground paprika, ground turmeric

## KEY UTENSILS

oven tray, frypan

## NOTES

The pita mix is made up of almond meal and tapioca flour.

We recommend using a non-stick frypan to cook the pitas. If you don't have a non-stick frypan, use a generous amount of oil to coat the pan before cooking them.

Dress the mesclun leaves with olive oil and vinegar if desired.



### 1. PREPARE THE VEGGIES

Set oven to 220°C.

Slice capsicum and wedge shallot. Toss on a lined oven tray along with cherry tomatoes, **oil, salt and pepper**.



### 2. MAKE THE MEATBALLS

Combine pork mince with **1 tsp paprika, 1 tsp turmeric, salt and pepper**. Roll into heaped tablespoon size balls and place on oven tray with veggies. Roast for 15-20 minutes until meatballs are cooked through and veggies are tender.



### 3. PREPARE THE PITA MIX

Add pita mix to a large bowl along with 1/2 tbsp dip, **1/2 cup water**, **1 1/2 tbsp olive oil**, **1 tsp turmeric, salt and pepper**. Whisk to combine.



### 4. COOK THE PITAS

Heat a frypan over medium-high heat with **oil** (see notes). Add 1/2 cupful of pita mix to pan. Cook for 3-4 minutes until golden and edges are crispy. Flip and cook for a further 2 minutes. Remove to a plate and repeat with remaining mixture.



### 5. PREPARE THE DIP

Add dip to a bowl. Loosen with **1 tbsp water**. Set aside with mesclun leaves.



### 6. FINISH AND SERVE

Divide pitas among plates. Spoon on dip, top with meatballs and roasted veggies. Serve with mesclun leaves (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**

