



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 potatoes, fresh salsa and a spicy capsicum dip.

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.



35 minutes



4 servings



Beef

6 October 2023

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

FROM YOUR BOX

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

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, dried oregano, balsamic vinegar, chilli flakes

KEY UTENSILS

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

NOTES

Cook cevapi on the BBQ if desired.

If you like heat, add an extra tsp of chilli flakes to the dip. Alternatively, omit the chilli flakes for a milder dip.



1. ROAST THE POTATOES

Set oven to 220°C

Thinly slice potatoes. Arrange on a lined oven tray. Toss with **oil**, **1 tbsp oregano**, **salt and pepper**. Roast for 20–25 minutes until golden and crispy.



2. PREPARE THE CEVAPI

Add beef mince to a large bowl along with **1/2–1 tbsp smoked paprika**, **salt and pepper**. Use your hands to mix well. Form into 8 sausages.



3. COOK THE CEVAPI

Heat griddle pan or frypan (see notes) over medium–high heat with **oil**. Add cevapi 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**.



5. MAKE THE CAPSICUM DIP

Using a stick mixer, blend roasted peppers (including liquid from jar), **2 tsp vinegar**, **1 tsp chilli flakes** (see notes), **salt and pepper** to a smooth consistency.



6. FINISH AND SERVE

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



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