



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.



G4 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



4 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:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	26g	58g

FROM YOUR BOX

SWEET POTATOES	1kg
RED ONION	1
RED CAPSICUM	1
CHERRY TOMATOES	2 x 200g
HARISSA PASTE	1 sachet
PORK MINCE	600g
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 15 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 12 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 (see notes) with olive tapenade.

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**

