



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.



G4

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



4 servings



Pork

18 November 2022

Speed it up!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	44g	45g

FROM YOUR BOX

GREEN CAPSICUM	1
RED ONION	1
CHERRY TOMATOES	200g
PORK MINCE	600g
PITA MIX	1 packet (225g)
NORTH AFRICAN DIP	1 tub
MESCLUN LEAVES	1 bag (120g)

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.

Use a second oven tray for the meatballs if it becomes too crowded.

We recommend using a non-stick frypan for cooking 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 onion. Toss on a lined oven tray along with cherry tomatoes, **oil, salt and pepper**.



2. MAKE THE MEATBALLS

Combine pork mince with **2 tsp paprika, 2 tsp turmeric, salt and pepper**. Roll into heaped tablespoon size balls and place on oven tray with veggies (see notes). 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 tbsp dip, 1 cup water, 3 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 pita of 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 **2 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**

