



Product Spotlight: Feta Cheese

Feta is one of the world's oldest cheeses—dating back over 8,000 years! Ours is a creamy Australian version made with cow's milk, delivering that same tangy punch in every bite.



Shakshuka Style Meatballs with Sourdough Rolls

Juicy pork meatballs simmered in a rich tomato and capsicum sauce, mildly spiced with Ras el Hanout and topped with creamy feta. Served with warm sourdough for an easy one-pan dinner.



30 minutes



4/6 servings



Pork

Meatball Bake

Swap out the spice mix with paprika, garlic and herbs of choice for a more traditional flavour. Scatter over feta and finish in the oven for a yummy meatball bake! Serve with garlic bread.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	39g/44g	34g/38g	60g

FROM YOUR BOX

	4 PERSON	6 PERSON
PORK MINCE	500g	2 x 500g
RAS EL HANOUT SPICE MIX	1 packet	2 packets
BROWN ONION	1	1
RED CAPSICUM	1	2
TOMATOES	2	3
CHOPPED TOMATOES	400g	2 x 400g
SOUSDOUGH ROLLS	4	6
FETA CHEESE	1 packet	1 packet
PARSLEY	1 packet	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan with lid, oven tray

NOTES

Add some crushed garlic to the sauce for extra flavour. You could add zucchini, spinach or chickpeas to bulk it up and add variety to the dish!

No gluten option - bread is replaced with GF bread.

Ras el Hanout spice mix: ground cumin, coriander, paprika, turmeric, allspice, coconut sugar.



Scan the QR code to submit a Google review!



1. BROWN THE MEATBALLS

Set oven to 180°C (for the bread, optional).

Season **pork mince** with 1/2 tbsp spice mix, salt and pepper. Form into meatballs using a 1 tbsp measure. Heat a frypan with **oil** over medium-high heat. Add meatballs and cook until browned all around.

6P - season pork mince with 1 tbsp spice mix, salt and pepper.



4. WARM THE BREAD

Meanwhile, warm the **sourdough rolls** in the oven for 5 minutes (optional).



2. ADD THE VEGETABLES

Dice **onion**, slice **capsicum** and wedge **tomatoes**. Add to pan with remaining **spice mix**. Cook for 3-4 minutes or until softened.



3. SIMMER THE SAUCE

Stir in **chopped tomatoes** and **1/2 tin water**. Simmer, semi-covered, 10-15 minutes or until slightly reduced.



5. PREPARE THE GARNISH

Crumble the **feta cheese** and chop **parsley**.



6. FINISH AND SERVE

Season the shakshuka **meatballs** with **salt and pepper** to taste (see notes).

Serve topped with **feta cheese** and **parsley** at the table.

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

