

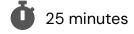




Beef Gozleme

with Feta Cheese and Diced Salad

Crispy, golden Lebanese flatbreads stuffed full of lightly spiced beef mince and crumbled feta cheese served with fresh diced salad.





2 servings



Beef

BBQ it!

Take your frypan outdoors and cook the beef mince on your BBQ. Filled gozleme can be warmed directly on your BBQ grill or flat plate.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

27g

98g

FROM YOUR BOX

BEEF MINCE	300g
BROWN ONION	1
RED CAPSICUM	1
GARLIC CLOVE	1
TOMATO PASTE	1 sachet
томато	1
LEBANESE CUCUMBER	1
FETA CHEESE	1 packet
LEBANESE FLATBREADS	5-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground cinnamon, white wine vinegar

KEY UTENSILS

large frypan

NOTES

Leave the salad undressed for picky eaters.

If your frypan is large enough, you can warm 2 gozleme at a time to speed up the process!

No gluten option - Lebanese flatbreads are replaced with GF wraps.





1. BROWN THE BEEF

Heat a large frypan over medium-high heat. Add **mince** and cook for 5 minutes, using the back of a cooking spoon to break up any lumps. While mince cooks, slice **onion**, dice **capsicum** (reserve 1/2 for step 3) and crush **garlic** (see step 2).



2. ADD THE VEGETABLES

Add vegetables to mince along with tomato paste, 2 tsp paprika and 1 tsp cinnamon. Cook, stirring, for 5 minutes until veggies are tender. Season with 2 tsp vinegar, salt and pepper. Reserve pan from heat.





3. PREPARE THE DICED SALAD

Dice **tomato** and **cucumber**. Add to a bowl with reserved capsicum and **1 tsp vinegar**. Toss to combine (see notes).

Crumble feta and set aside.



4. FILL THE GOZLEME

Rub **flatbreads** with **oil**. Arrange beef filling and crumbled feta on one side of each flatbread. Fold over to cook.



5. WARM THE GOZLEME

Wipe and reheat pan over medium heat. Cook gozleme for 2 minutes each side or until golden and crispy (see notes).



6. FINISH AND SERVE

Wedge gozleme and serve with diced salad.

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