



Product Spotlight: Abhi's Bread

Abhi's products have reached cult status over the last 20 years and are available to purchase across Perth and from our Marketplace.



Greek Pork Meatballs

A chopped and crunchy Greek-style salad served with golden pork meatballs, grilled Turkish bread and dill yoghurt sauce for dipping.



25 minutes



2 servings



Pork

Make it a share plate!

Halve meatballs and slice Turkish bread. Stretch out the salad with feta and any other veggies to taste. Serve on a large board as a share plate.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	57g	27g	48g

FROM YOUR BOX

LEBANESE CUCUMBER	1
YELLOW CAPSICUM	1
CHERRY TOMATOES	200g
DILL	1 packet
GARLIC CLOVE	1
NATURAL YOGHURT	1 tub
PORK MEATBALLS	500g
TURKISH BREAD ROLLS	2-pack

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, balsamic vinegar

KEY UTENSILS

large frypan, griddle pan

NOTES

Raw garlic can be strong in flavour and have a little heat, use according to taste.

You can toast the Turkish bread rolls in the oven if preferred.

No gluten option – Turkish bread is replaced with GF Turkish bread.



1. PREPARE THE SALAD

Dice **cucumber** and **capsicum**. Halve **cherry tomatoes**. Toss together with **1/2 tsp oregano**, **1/2 tbsp balsamic vinegar**, **1 tbsp olive oil**, **salt** and **pepper**. Set aside.



2. PREPARE YOGHURT SAUCE

Chop **dill fronds** and crush **1/2-1 garlic clove** (see notes). Combine with **yoghurt**, **1 tbsp water** and season with **salt** and **pepper**.



3. COOK THE MEATBALLS

Heat a frypan over medium-high heat with **oil**. Add **meatballs** and cook for 6-8 minutes, turning, or until cooked through.



4. TOAST THE BREAD

Heat a griddle pan or large frypan over medium-high heat (see notes). Halve **Turkish bread rolls** and coat with **oil**. Toast for 1-2 minutes each side until crunchy.



5. FINISH AND SERVE

Serve meatballs with salad, yoghurt sauce and Turkish bread. You can also assemble the Turkish rolls with components to make meatball subs.



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