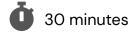




Persian Eggs

with Baby Spinach and Garlic Yoghurt

A fun spin on a traditional Turkish dish, poached eggs on a bed of garlic and lime yoghurt served with veggies roasted in smoked paprika, served with Turkish bread for dipping.





4 servings



Switch it up!

If you want to make this dish the traditional way, wilt the baby spinach and mix through the yoghurt in step 2.

er serve: PROTEIN TOTAL FAT CARBOHYDRATES

23g 21g

34g

FROM YOUR BOX

RED CAPSICUM	1
BUTTON MUSHROOMS	1 bag (300g)
CHERRY TOMATOES	200g
LIME	1
NATURAL YOGHURT	1 tub (500g)
FREE-RANGE EGGS	6-pack
TURKISH BREAD	1 loaf
BABY SPINACH	1 bag (60g)
DILL	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, 1 garlic clove, smoked paprika

KEY UTENSILS

oven tray, saucepan

NOTES

Poaching eggs for 3 minutes will give you soft, runny yolks. Upwards of 6 minutes will give you firm yolks. Scan the QR code to see our blog on cooking your eggs perfectly every time.

Substitute a sprinkle of smoked paprika with dried chilli flakes.

No gluten alternative - Turkish bread is replaced with gluten-free rolls. Warm according to instructions in step 4.

Protein upsize - protein upsize is 1 packet halloumi cheese. Slice halloumi and cook in a frypan with oil until golden on each side.



1. ROAST THE VEGETABLES

Bring a saucepan of water to a boil. Set oven to 220°C.

Slice capsicum and quarter mushrooms. Toss on a lined oven tray with cherry tomatoes, oil, 3 tsp paprika, salt and pepper. Roast for 15-20 minutes until cherry tomatoes are beginning to burst.



4. WARM THE TURKISH BREAD

Add bread to oven to warm for 3-5 minutes.

Slice bread to serve.



2. MAKE THE GARLIC YOGHURT

Crush garlic clove. Zest lime. Add to a large bowl along with yoghurt and juice from 1/2 lime (wedge remaining). Stir to combine. Season to taste with salt and pepper. Set aside in fridge until serving.



3. POACH THE EGGS

Crack eggs into boiling water. Poach for 3-6 minutes until cooked to your liking (see notes).



5. FINISH AND SERVE

Spoon yoghurt onto a platter. Add poached eggs, roasted veggies and baby spinach. Garnish with dill fronds and lime wedges. Sprinkle over **smoked paprika** (see notes). Serve with Turkish bread.

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



