



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: OREGANO

Fresh oregano has a strong aromatic and earthy flavour which pairs well with tomato and lemon based dishes!



1. LOADED GREEK POTATOES

Golden potato wedges loaded with a tomato walnut mince and melted smoked gouda from Noshing Naturally, finished with a fresh kalamata olive topping.

 30 Minutes

 4 Servings

 Plant-based

PER SERVE

PROTEIN	TOTAL FAT	CARBOHYDRATES
12g	32g	34g

FROM YOUR BOX

POTATOES	800g
WALNUTS	1 packet (100g)
TOMATO PASTE	1/2 tub *
TOMATOES	2
GREEN CAPSICUM	1
KALAMATA OLIVES	1 tub (100g)
OREGANO	1/2 packet *
SMOKED ALMOND GOUDA	1 packet

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking + olive), salt, pepper, dried thyme, red wine vinegar

KEY UTENSILS

oven tray, frypan

NOTES

Use a small food processor to process the walnuts if possible. Add garlic to the walnut mince for extra depth of flavour.



1. ROAST THE POTATOES

Set oven to 220°C. Wedge potatoes and toss on a lined oven tray with **1 tsp thyme, oil, salt and pepper**. Roast for 20 minutes until golden and cooked through (see step 4).



4. MELT THE GOUDA

Remove the potatoes from the oven and spoon over walnut mince. Grate gouda cheese over top. Return to oven for 5 minutes until melted.



2. COOK THE WALNUT MINCE

Finely chop walnuts (see notes). Add to a frypan over medium-high heat with **1/2 tsp dried thyme, tomato paste and 1/2 cup water**. Cook for 3-4 minutes stirring. Take off heat and season with **salt and pepper**.



5. FINISH AND PLATE

Divide potatoes among plates with salad topping.



3. PREPARE THE SALAD TOPPING

Chop tomatoes and capsicum. Roughly chop olives. Pick oregano leaves. Toss together with **1 tbsp vinegar and 1 tbsp olive oil**. Set aside.