



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

 2 Servings

 Plant-based

#### PER SERVE

PROTEIN	TOTAL FAT	CARBOHYDRATES
13g	63g	39g

## FROM YOUR BOX

POTATOES	400g
WALNUTS	1 packet (100g)
TOMATO PASTE	1/2 tub *
TOMATO	1
GREEN CAPSICUM	1/2 *
KALAMATA OLIVES	1 tub (100g)
OREGANO	1/2 packet *
CHIVES	1/3 bunch *
SMOKED ALMOND GOUDA	1 packet

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

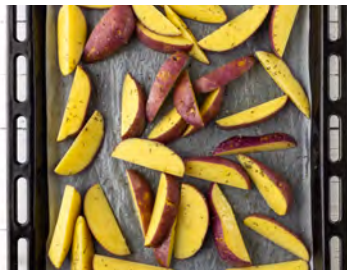
oil (for cooking + olive), salt, pepper, dried thyme, red wine vinegar

## 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 **1/2 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 (use to taste). 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 tomato and capsicum. Roughly chop olives. Pick oregano leaves and slice chives. Toss together with **1/2 tbsp vinegar** and **1/2 tbsp olive oil**. Set aside.