




**Product Spotlight:  
Lemon**


When zesting lemons, make sure to only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, as this is quite bitter.



# Spinach and Feta Gozleme

Crispy, golden pita pockets filled with a spiced mix of potatoes, spinach, and feta, topped with tangy pickled zucchini to make for vibrant, flavour-packed Spinach and Feta Gozleme.

 30 minutes

 2 servings

 Vegetarian

## Spice it up!

*Serve gozleme with a spicy harissa or herbed yogurt dip. To bulk up this meal, you can also pair with a simple tomato, cucumber and herb salad.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	27g	58g

## FROM YOUR BOX

MEDIUM POTATO	1
CORIANDER & TURMERIC PICKLING MIX	1 packet
ZUCCHINI	1
BROWN ONION	1
RED CAPSICUM	1
LEMON	1
GARLIC CLOVE	1
PARSLEY	1 packet
BABY SPINACH	120g
FETA CHEESE	1 packet
PITA POCKETS	5-pack

## FROM YOUR PANTRY

oil for cooking, salt, pepper, white vinegar, ground cumin

## KEY UTENSILS

large frypan, saucepan

## NOTES

Boil kettle and cover with hot water to speed up the process.

Use a cooking spoon to gently break up potatoes as you mix into the filling.

*Coriander & Turmeric Pickling Mix: ground turmeric, coriander seeds, salt and white sugar.*

**No gluten option – pita pockets are replaced with GF wraps.** Spread filling over half wrap, fold over and cook. Cut into triangles to serve.



### 1. BOIL THE POTATO

Roughly dice **potato**. Place in a saucepan and cover with water (see notes). Cover and bring to a boil. Simmer for 10–15 minutes until tender. Drain and return to saucepan.



### 2. PICKLE THE ZUCCHINI

In a non-metallic bowl whisk together **pickling mix**, **1/3 cup vinegar** and **1/3 cup water**. Thinly slice **zucchini** and add to bowl. Set aside.



### 3. PREPARE THE FILLING

Dice **onion** and **capsicum**. Zest lemon, halve remaining lemon and set aside. Crush **garlic**. Finely chop **parsley** including tender stems.



### 4. COOK THE FILLING

Heat a large frypan over medium-high heat with **oil**. Add **onion, capsicum, garlic** and **3 tsp cumin**. Sauté for 3–5 minutes until softened. Add **potatoes** and **spinach**. Mix and cook (see notes), covered, for 3 minutes. Add lemon zest, parsley, crumbled **feta** and juice from 1/2 lemon.



### 5. MAKE THE GOZLEME

Remove **filling** to a bowl and season to taste with **salt and pepper**. Wipe pan clean. Halve **pita pockets**. Stuff with even amounts of **filling**. Reheat pan over medium-high heat and cook **gozleme**, in batches, for 1–2 minutes each side until golden.



### 6. FINISH AND SERVE

Drain **pickled zucchini** and wedge **remaining lemon**.

Divide **gozleme** among plates. Top with **pickled zucchini** and serve with **lemon wedges**.

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