

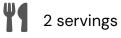




Spinach and Feta Gozleme

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.







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.

FROM YOUR BOX

MEDIUM POTATO	1
CORIANDER & TURMERIC PICKLING MIX	1 packet
COURGETTES	2
BROWN ONION	1
RED CAPSICUM	1
LEMON	1
GARLIC CLOVE	1
PARSLEY	1 packet
BABY SPINACH	200g
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 non-metallic bowl to pickle. Metal bowls can react with the pickling liquid and leave a metallic taste.

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.



1. BOIL THE POTATOES

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 COURGETTES

In a non-metallic bowl (see notes) whisk together pickling mix, 1/4 cup vinegar and 1/4 cup water. Thinly slice courgettes 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

Wedge remaining lemon. Divide gozleme among plates. Top with pickle and serve with lemon wedges.

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



