



### 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
	28g	24g	71g

## 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.

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