

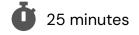




Zaatar Roasted Vegetable Medley

with Whipped Feta

Dutch carrots, capsicum and cherry tomatoes roasted in zaatar, served over lemon whipped feta, with toasted Turkish bread, and a mint and garlic herb oil drizzled over.





2 servings



Add to it!

You can add all sorts of vegetables to roast such as; sweet potato, zucchini, or eggplant. You can also serve this dish with lentils tossed through the roast vegetables to warm.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

18g 15g

ōg

4/g

FROM YOUR BOX

DUTCH CARROTS	1 bunch
YELLOW CAPSICUM	1
SHALLOT	1
CHERRY TOMATOES	200g
ZAATAR	20g
FETA	1 packet
LEMON	1
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MINT	1 bunch
MINT GARLIC CLOVE	1 bunch

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

KEY UTENSILS

2 oven trays, stick mixer or blender

NOTES

Most of our veggies come pre-washed, but it's always good to give them an extra rinse.

Zaatar: sesame seeds, sumac, dried oregano, potato fibre, dried coriander, salt, canola oil, food acid.

No gluten option - Turkish bread is replaced with GF Turkish rolls.





1. ROAST THE VEGETABLES

Set oven to 220°C.

Trim and scrub carrots, slice capsicum and wedge shallot (see notes). Toss on a lined oven tray with cherry tomatoes, oil, 1/2 zaatar, salt and pepper. Roast for 15-20 minutes until vegetables are tender.



4. WARM THE BREAD

Place **Turkish rolls** in oven for 5 minutes to warm.



2. MAKE THE WHIPPED FETA

Use a stick mixer or blender to blend crumbled **feta** with **lemon** zest, juice from 1/2 lemon (reserve remaining for step 3), 1/2 tbsp olive oil and 3 tbsp water until smooth. Season with **pepper** to taste.



3. MAKE THE HERB OIL

Finely chop **mint** (leaves and tender stems) and crush **garlic**. Add to a bowl along with **2 tbsp olive oil**, juice from reserved **lemon**, **salt and pepper**. Mix to combine.



5. FINISH AND SERVE

Spoon whipped **feta** onto the base of shallow bowls. Top with **roasted vegetables**. Drizzle over **herb oil**. Pull apart **Turkish rolls** and add to bowls to serve.

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



