



### Product Spotlight: Zaatar

Zaatar is an aromatic Middle Eastern blend of dried herbs, sesame seeds and sumac. Zaatar is a unique seasoning with bold flavours and great texture. Add to salads, smashed avo, BBQ'ed proteins or sprinkle on eggs.



## 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.



25 minutes



2 servings



Vegetarian

## 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	47g

## FROM YOUR BOX

DUTCH CARROTS	1 bunch
YELLOW CAPSICUM	1
SHALLOT	1
CHERRY TOMATOES	200g
ZAATAR	20g
FETA	1 packet
LEMON	1
MINT	1 bunch
GARLIC CLOVE	1
TURKISH ROLLS	2-pack

## 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.



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## 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.

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