



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



4 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
	18g	13g	67g

FROM YOUR BOX

MEDIUM POTATOES	3
CORIANDER & TURMERIC PICKLING MIX	1 packet
ZUCCHINI	1
BROWN ONION	1
RED CAPSICUM	1
LEMON	1
GARLIC CLOVES	2
PARSLEY	2 packets
BABY SPINACH	200g
FETA CHEESE	1 packet
PITA POCKETS	2 packets

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 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 **potatoes**. 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.



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.



2. PICKLE THE ZUCCHINI

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



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.



3. PREPARE THE FILLING

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



6. FINISH AND SERVE

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

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