



### 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



4/6 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
4/6 Person:	28g/31g	27g/33g	58g/62g

## FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	3	4
CORIANDER & TURMERIC PICKLING MIX	1 packet	2 packets
ZUCCHINI	1	2
BROWN ONION	1	2
RED CAPSICUM	1	2
LEMON	1	2
GARLIC CLOVES	2	3
PARSLEY	2 packets	2 packets
BABY SPINACH	200g	200g
FETA CHEESE	1 packet	2 packets
PITA POCKETS	2 packets	2 packets

## 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 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.*

**No gluten option - pita pockets are replaced with GF wraps.** Spread filling over half wrap, fold over and cook. Cut into triangles to serve.



### 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**.

**6P - add 1 1/2 tbsp cumin and juice from 1 lemon.**

**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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**



### 2. PICKLE THE ZUCCHINI

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

**6P - use 1/2 cup vinegar and 1/2 cup water. Use zucchini to taste, add remaining to filling at step 4.**



### 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** and cut in half, set aside. Crush **garlic**. Finely chop **parsley** including tender stems.

**6P - zest one lemon and wedge once for serving.**



### 6. FINISH AND SERVE

Drain **pickled zucchini** and wedge **remaining lemon**.

Divide **gozleme** among plates. Top with **pickled zucchini** and serve with **lemon wedges**.

