



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



4 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	52g

FROM YOUR BOX

DUTCH CARROTS	1 bunch
YELLOW CAPSICUM	1
RED ONION	1
CHERRY TOMATOES	400g
ZAATAR	30g
FETA	1 packet
LEMON	1
MINT	1 bunch
GARLIC CLOVE	1
TURKISH BREAD	1 loaf

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.



Scan the QR code to
submit a Google review!



1. ROAST THE VEGETABLES

Set oven to 220°C.

Trim and scrub **carrots**, slice **capsicum** and wedge **onion** (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 **bread** 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 bread** 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**

