



### Product Spotlight: Little Bites Mix

This super versatile onion bhaji mix is handmade with love in WA by Turban Chopsticks! The mix includes chickpeas, potato and red lentils.



## Coconut Pancakes with Spiced Roast Pumpkin

Savoury coconut pancakes stacked with spiced roast pumpkin and fresh salad, topped with a cumin yoghurt drizzle.



30 minutes



2 servings



Vegetarian

## Add some herbs!

*You can add some fresh coriander or mint to the yoghurt if you have some! Slice some spring onions or chives and stir them through the batter for extra flavour.*

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
|            | 30g     | 30g       | 113g          |

## FROM YOUR BOX

|                        |          |
|------------------------|----------|
| BUTTERNUT PUMPKIN      | 1        |
| PURPLE / ORANGE CARROT | 1        |
| TOMATO                 | 1        |
| MESCLUN LEAVES         | 60g      |
| GREEK YOGHURT          | 1 tub    |
| BHAJI MIX              | 1 packet |
| COCONUT MILK           | 165ml    |

## FROM YOUR PANTRY

oil for cooking, salt, pepper, red wine vinegar, ground cumin, ground turmeric

## KEY UTENSILS

large frypan, oven tray

## NOTES

Make sure to not flip the pancake or it may fall apart. Cook it on one side until it sets all the way through. Reduce the heat to medium if needed.

The oil is needed in the pan to keep the pancake from sticking. You can rest the cooked pancakes on some paper towel to absorb any excess oil.

This dish is best enjoyed with a knife and fork.



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### 1. ROAST THE PUMPKIN

Set oven to 220°C.

Dice pumpkin (2-3cm) to taste and toss on a lined oven tray with **1-2 tsp turmeric**, **1-2 tsp cumin**, **oil**, **salt** and **pepper**. Roast for 15-20 minutes until cooked through.



### 4. PREPARE THE PANCAKES

Whisk the onion bhaji mix with coconut milk and **1 cup water** to make a thin batter.



### 2. PREPARE THE FILLINGS

Julienne or grate carrot. Dice tomato. Set aside with mesclun leaves.



### 5. COOK THE PANCAKES

Heat a frypan with **1/2 tbsp oil** over medium-high heat. Add 1/2 cup batter to pan to cook. Leave to cook on one side for 2-3 minutes until set (see notes). Slide pancake out onto plate. Repeat to make 4 pancakes.



### 3. PREPARE THE SAUCE

Combine yoghurt with **1 1/2 tsp vinegar** and **1/4 tsp cumin**. Season with **salt** and **pepper** to taste.



### 6. FINISH AND SERVE

Assemble pancakes with fresh salad, roast pumpkin and a dollop of cumin yoghurt. Serve at the table (see notes).

**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](mailto:hello@dinnertwist.com.au)

