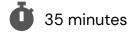




# Cevapi

# with Roasted Potatoes

Home-made cevapi served with oregano roasted potatoes, fresh salsa and a spicy capsicum dip.





2 servings



What is it?

Cevapi is a grilled dish of minced meat, shaped like a sausage, found traditionally in south eastern European countries. Some other great accompaniments include flatbread, sour cream and finely diced white onion.

33g

42g

### FROM YOUR BOX

POTATOES	2
BEEF MINCE	300g
FREE-RANGE EGG	1
SHALLOT	1/2 *
LEBANESE CUCUMBER	1
CHERRY TOMATOES	1/2 bag (100g) *
ROASTED PEPPERS	1/2 jar *

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, dried oregano, balsamic vinegar, chilli flakes

#### **KEY UTENSILS**

grill pan (or frypan), oven tray, stick mixer (or small blender)

#### **NOTES**

Cook on BBQ if desired.

If you like heat, add an extra tsp of chilli flakes to the dip.

No beef option - beef mine is replaced with chicken mince. Instead of making sausages you can form meat balls using 2 spoons and bake them on an oven tray or cook in a regular frypan.



## 1. ROAST THE POTATOES

Thinly slice potatoes. Arrange on a lined oven tray. Toss with oil, 2 tsp oregano, salt and pepper. Roast for 15-20 minutes until golden and crispy.



# 2. PREPARE THE CEVAPI

Add beef mince to a large bowl. Crack in egg and add 1/2 tbsp smoked paprika, salt and pepper. Use your hands to mix well. Form into 4 sausages.



## 3. COOK THE CEVAPI

Heat a grill pan or frypan (see notes) over medium-high heat with **oil.** Add cevapi and cook, turning, for 10-12 minutes or until cooked through.



# 4. MAKE THE SALSA

Dice shallot and cucumber. Quarter cherry tomatoes. Toss in a bowl with 2 tsp olive oil, 1 tsp vinegar, salt and pepper.



# 5. MAKE CAPSICUM DIP

Using a stick mixer, blend together roasted peppers, 1 tbsp olive oil, 2 tsp vinegar, 2 tsp water, 1 tsp chilli flakes (see notes), salt and pepper to smooth consistency.



# 6. FINISH AND SERVE

Divide potatoes, cevapi and salsa among plates. Serve with capsicum dip.

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



