




### Product Spotlight: Potatoes

Did you know? Potatoes have 40% less carbohydrates than pasta, 60% more vitamin C than blueberries and 80% more potassium than bananas!



## 4 Cevapi with Roasted Potatoes

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

 35 minutes

 2 servings

 Beef

5 November 2021

## 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.*

Per serve: **PROTEIN** 33g **TOTAL FAT** 19g **CARBOHYDRATES** 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 *

*\*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**

