

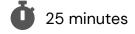




Turkish Beef Gozlemes

with Feta Cheese

Toasted flatbreads filled with beef mince, spinach and feta cheese. Enjoy this popular street food with tomato relish and fresh sprouts on the side!





2 servings



Switch it up!

You can combine the relish with some mayonnaise for a creamier dipping sauce. Serve the gozlemes with lemon wedges if you have some!

FROM YOUR BOX

SPRING ONION	1*
BEEF MINCE	300g
ТОМАТО	1
GREEN CAPSICUM	1/2 *
FETA CHEESE	1/2 packet (100g) *
TOMATO RELISH	1 jar
BABY SPINACH	1/2 bag (60g) *
LEBANESE FLATBREADS	3
ALFALFA SPROUTS	1/2 punnet *
SLICED MUSHROOMS	1 punnet
PINE NUTS	1 packet (40g)

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin

KEY UTENSILS

large frypan

NOTES

You can cook the gozlemes in a sandwich press if you have one.

No beef option - beef mince is replaced with chicken mince.

No gluten option - Lebanese flatbreads are replaced with gluten-free wraps.

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. COOK THE BEEF

Heat a frypan over medium-high heat. Slice and add spring onion along with beef mince and 1/2 tbsp cumin. Cook for 10 minutes. Season with salt and pepper.

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2. PREPARE THE FILLING

Meanwhile, dice tomatoes and capsicum. Crumble feta cheese.

VEG OPTION - Prepare filling as above.
Set aside with pine nuts.



3. STIR IN THE SPINACH

Stir 1 tbsp relish into beef mince and add spinach. Cook until wilted then transfer to a bowl. Wipe out frypan and reserve for step 5.

VEG OPTION - Stir in 1 tbsp relish and spinach. Cook as above.



4. FILL THE GOZLEMES

Rub flatbreads with **oil**. Place 1/2 cup beef mince on one side of the flatbread. Scatter with capsicum, tomatoes and feta (use to taste and toss any remaining ingredients together as a salad).

VEG OPTION - Prepare as above with mushroom mixture. Scatter with prepared fillings.



5. WARM THE GOZLEMES

Re-heat frypan over medium-heat (see notes). Fold over flatbread and cook in the pan for 2 minutes each side, or until golden and crispy. Depending on your frypan size, you can cook 2 at a time.



6. FINISH AND SERVE

Slice gozlemes and serve with any salad, relish and sprouts.

Serve VEG OPTION - Slice gozlemes and serve with any salad, relish and sprouts.

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