

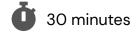




Spiced Pork Skewers

with Beetroot Tabbouleh

A beetroot, lentil and feta cheese tabbouleh with mint and orange, served with grilled pork mince koftas.







Spice it up!

You can add dukkah or toasted seeds to the salad if you have some. Add some crushed garlic to the pork mince for added flavour!

TOTAL FAT CARBOHYDRATES

48g

39g

FROM YOUR BOX

BEETROOTS	3
MINT	1 bunch
SPRING ONIONS	1 bunch
LEBANESE CUCUMBERS	2
ORANGE	1
FETA CHEESE	1 block
TINNED LENTILS	2 x 400g
PORK MINCE	500g

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, ground cumin, red wine vinegar, skewers (optional)

KEY UTENSILS

large frypan, oven tray

NOTES

You can peel the beetroots if preferred.

If you're not using skewers you can shape the pork into meatballs, koftas or patties.



1. ROAST THE BEETS

Set oven to 220°C.

Trim, scrub and wedge beetroots (see notes). Toss on a lined oven tray with **2 tsp cumin**, oil, salt and pepper. Roast for 20–25 minutes until tender.



2. PREPARE THE TABBOULEH

Slice mint leaves and spring onion green tops (reserve remaining for step 3). Dice cucumbers. Zest orange to yield 1 tsp, peel and dice the fruit. Crumble feta. Drain and rinse lentils. Add to a large bowl as you go.



3. PREPARE THE PORK

Finely slice reserved spring onions. Combine with pork mince and 2 tsp cumin, salt and pepper. Use oiled hands to shape even amounts of mince onto 8 skewers (see notes).



4. COOK THE PORK

Heat a frypan over medium-high heat with **oil**. Cook pork skewers for 6-8 minutes turning or until cooked through.



5. FINISH THE TABBOULEH

Whisk together 1 tbsp vinegar and 2 tbsp olive oil. Toss through tabbouleh along with roast beetroots. Season with salt and pepper.



6. FINISH AND PLATE

Divide beetroot tabbouleh and pork skewers among plates.



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