


 FOR the
 little ones

 Veggie
 Sticks

Potato

SLiced CevaPcici



Beef CevaPcici

Juicy beef cevapcici (little skinless sausages) with a sprinkle of paprika, paired with crispy potato chips, a yummy capsicum dip and fresh, crunchy salad. A tasty and fun meal for everyone.

 35 Minutes

 4 Servings

 Beef

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FROM YOUR BOX

MEDIUM POTATOES	800g
ROASTED PEPPERS	1 jar
ALMOND MEAL	25g
LEBANESE CUCUMBERS	2
TOMATOES	2
RED CAPSICUM	1
SHALLOT	1
BEEF KOFTAS	600g

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground (or smoked) paprika, dried oregano

COOKING TOOLS

oven tray, large frypan or BBQ, stick mixer

These cevapcici can be served into pita breads as well! You can add some shredded lettuce and garlic yoghurt.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. Roast the Potatoes

Set oven to 220°C. Cut potatoes into thick chips. Toss on a lined oven tray with **oil, salt** and **1-2 tsp oregano** (optional). Roast for 25-30 minutes until golden and tender.

tip Make wedges or rounds instead if you prefer!



4. Cook the Cevapcici

Heat a frypan or BBQ over medium-high heat with **oil**. Reshape koftas using your hands, coat with **oil** and **1-2 tsp ground paprika**. Cook, turning occasionally, for 8-10 minutes or until cooked through.



2. Make the Capsicum Dip

Using a stick mixer, blend roasted peppers with almond meal until smooth (add a little water if needed). Season to taste with **salt**.

tip If you like heat, you can add 1 tsp chilli flakes to the dip.



3. Prepare the Salad

Slice cucumbers and tomatoes, cut capsicum into sticks and thinly slice shallot.

tip You can finely dice this and make a salsa instead of you prefer!



5. Finish and Serve

Divide potato chips, cevapcici and salad among plates. Serve with capsicum dip.