



Product Spotlight: Beef Strips

Beef strips are incredibly quick to cook — in fact, if your frypan is hot enough, it should only take a minute or two! It's also important to not overcrowd your frypan. For a handy cooking guide, scan the QR code at step 5 in this recipe.



3 Beef Mezze Share Plate

Mezze is a type of share plate popular in the Middle East — and this version won't disappoint! It has tender beef strips, homemade roasted capsicum sauce, Perth-made Turkish bread, feta and veggies.

 25 minutes

 2 servings

 Beef

31 August 2020

Turkish setting

Why not have the kids set up the table for dinner? Play Turkish music in the background, light some candles, find your most colourful tablecloth, and hop online to get more inspiration on how to decorate the dining room Turkish-style!

FROM YOUR BOX

BEEF STRIPS	300g
ROASTED CAPSICUM STRIPS	1/2 tub (150g) *
MINT	1/2 bunch *
CHERRY TOMATOES	1/2 bag (100g) *
LEBANESE CUCUMBER	1
GREEN CAPSICUM	1/2 *
FESTIVAL LETTUCE	1/2 *
FETA CHEESE	1/2 block (100g) *
TURKISH BREAD ROLLS	2-pack

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, 1 garlic clove, dried dill (or oregano), red wine vinegar

KEY UTENSILS

frypan, stick mixer or small blender (see notes)

NOTES

If you don't have a stick mixer, you can chop the capsicum and mint finely or mash the ingredients using a mortar and pestle for a more chutney-like consistency.

For a creamy finish, you can add 1/2 the feta to the capsicum sauce.

No beef option – beef strips are replaced with **chicken strips**. Cook as per recipe, or until cooked through.

No gluten option – Turkish bread is replaced with **GF bread**.



1. MARINATE THE BEEF

Set oven to 200°C (for bread, step 4).

Crush **1 garlic clove** and mix with beef strips, **1/2 tsp dill or oregano, oil, salt and pepper**. Leave to the side.



2. MAKE THE SAUCE

Place drained roasted capsicums, **1/4 cup** mint leaves, **1/2 tbsp olive oil** and **1/2 tbsp vinegar** into a jug. Blend with a stick mixer and season with **salt and pepper** (see notes). Pour into a serving bowl.



3. PREPARE THE PLATTER

Halve cherry tomatoes, slice cucumber and fresh capsicum. Tear lettuce and cube feta. Drizzle with **oil** (optional). Arrange on a serving platter with **1/4 cup** mint leaves and capsicum sauce.



4. HEAT THE ROLLS

Rub the rolls with a little **oil** and place in the oven for 5 minutes to heat through (optional).



5. COOK THE BEEF

Heat a frypan over high heat. Add the beef strips and cook, in batches if needed, for 2–3 minutes. Arrange on the platter.



6. FINISH AND PLATE

Slice bread and take to the table with the platter for everyone to help themselves.

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**

