



### 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!



## Cevapi with Capsicum Dip and Roasted Potatoes

Homemade cevapi served with oregano roasted potatoes, fresh salsa and a spicy capsicum dip.

### 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.*

35 minutes

2 servings

Beef

6 October 2023

Per serve: **PROTEIN** 38g **TOTAL FAT** 12g **CARBOHYDRATES** 54g

## FROM YOUR BOX

MEDIUM POTATOES	3
BEEF MINCE	300g
SHALLOT	1
LEBANESE CUCUMBER	1
CHERRY TOMATOES	200g
PIQUILLO PEPPERS	1 jar

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, dried oregano, balsamic vinegar, chilli flakes

## KEY UTENSILS

griddle pan (or frypan), oven tray, stick mixer (or small blender)

## NOTES

Cook cevapi on the BBQ if desired.

If you like heat, add an extra tsp of chilli flakes to the dip. Alternatively, omit the chilli flakes for a milder dip.



### 1. ROAST THE POTATOES

Set oven to 220°C

Thinly slice potatoes. Arrange on a lined oven tray. Toss with **oil, 1 tbsp oregano, salt and pepper**. Roast for 20–25 minutes until golden and crispy.



### 2. PREPARE THE CEVAPI

Add beef mince to a large bowl along with **1/2–1 tbsp smoked paprika, salt and pepper**. Use your hands to mix well. Form into 4 sausages.



### 3. COOK THE CEVAPI

Heat griddle 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 THE CAPSICUM DIP

Using a stick mixer, blend roasted peppers (including liquid from jar), **2 tsp vinegar, 1 tsp chilli flakes** (see notes), **salt and pepper** to a smooth consistency.



### 6. FINISH AND SERVE

Divide potatoes, cevapi and salsa among plates. Serve with capsicum dip.



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