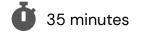


# Cevapi with Capsicum Dip

# and Roasted Potatoes

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





2 servings



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.

TOTAL FAT CARBOHYDRATES

38g 12g 54g

6 October 2023

### 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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