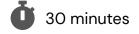




Cevapi with Oregano Potatoes and Salsa

Homemade cevapi served with oregano roasted potatoes, fresh salsa and skordalia garlic dip.





4 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.

FROM YOUR BOX

MEDIUM POTATOES	800g
SHALLOT	1
BEEF MINCE	600g
LEBANESE CUCUMBERS	2
TOMATOES	2
SKORDALIA	1 tub

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, apple cider vinegar, dried oregano

KEY UTENSILS

oven tray, BBQ

NOTES

If you have any helpers in the kitchen, get them to help make the sausages to speed up the process.

Instead of cooking the cevapi on the BBQ, you can use a griddle pan or frypan over mediumhigh heat. Cook in batches if necessary.



1. ROAST THE POTATOES

Set oven to 220°C.

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



2. PREPARE THE CEVAPI

Dice shallot. Add 1/2 shallot (reserve remaining for step 4) to beef mince along with 1 tbsp paprika, salt and pepper. Use your hands to mix well. Form into 8 large or 16 smaller sausages (see notes).



3. COOK THE CEVAPI

Heat a BBQ over medium-high heat with oil (see notes). Add cevapi and cook, turning occasionally, for 6-8 minutes until cooked through.



4. MAKE THE SALSA

Dice cucumbers and tomatoes. Add to a bowl along with reserved shallot. Season with 2 tsp vinegar, salt and pepper. Toss to combine.



5. PREPARE THE DIP

Add skordalia dip to a bowl. Add 2 tbsp water. Stir to combine.



6. FINISH AND SERVE

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



