



Product Spotlight: Skordalia


Skordalia is a tasty Greek sauce made from garlic paste, lemon juice and olive oil. It's delicious served with roast potatoes and on toast!


If you find the flavour a little punchy, you can mix it with yoghurt or mayonnaise.



G4 Cevapi with Oregano Potatoes and Salsa

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

 30 minutes

 4 servings

 Beef

9 December 2022

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.

Per serve: **PROTEIN** 38g **TOTAL FAT** 44g **CARBOHYDRATES** 52g

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 medium-high 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.

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**

