



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Rosemary


Keep leftover rosemary sprigs in water on your kitchen bench. They will develop roots after 2-3 weeks!



N2 Greek Lamb Skewers with Crispy Potatoes and Whipped Feta

Tender diced lamb marinated with rosemary and lemon, threaded onto skewers with rainbow vegetables, served with crispy potato discs and a smooth whipped feta sauce.

 40 minutes

 2 servings

 Lamb

October 2022

Prepare ahead!

You can marinate and thread the skewers ahead of time and leave them in the fridge overnight to save time. You could also use all the ingredients in this dish to make a slow cook lamb stew!

FROM YOUR BOX

ROSEMARY SPRIG	1
LEMON	1
MEDIUM POTATOES	3
SHALLOT	1
ZUCCHINI	1
RED CAPSICUM	1
DICED LAMB	250g
FETA CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground paprika, wooden skewers

KEY UTENSILS

oven tray, griddle pan or BBQ, stick mixer or blender

NOTES

The oven is set to 250°C for extra crispy potatoes. If your oven doesn't reach that high, you can set it to 220°C and leave the potatoes in for longer.

If you have any leftover feta sauce you can use it over roast vegetables or as a dip for veggie sticks.



1. MAKE THE MARINADE

Set oven to 250°C (see notes).

Finely chop rosemary leaves to yield 1 tbsp. Combine in a large bowl with lemon zest, **1/2 tbsp paprika**, **2 tbsp oil**, **salt and pepper**.



2. ROAST THE POTATOES

Thinly slice potatoes (roughly 1/2 cm thick) and add to a lined oven tray. Toss with **oil**, **salt and pepper**. Roast in oven for 20–25 minutes until golden and crispy.



3. PREPARE THE SKEWERS

Cut shallot, zucchini and capsicum into even size pieces, toss with diced lamb in bowl until well coated. Thread vegetables and lamb evenly onto skewers.



4. COOK THE SKEWERS

Heat a griddle pan or BBQ with **oil** over medium-high heat. Add skewers and cook, turning, for 8–12 minutes or until cooked to your liking.



5. WHIP THE FETA SAUCE

Blend crumbled feta with juice from 1/2 lemon (wedge remaining), **1/2 tbsp olive oil** and **3 tbsp water** using a stick mixer or blender until smooth. Season with **pepper** to taste.



6. FINISH AND SERVE

Serve skewers with crispy potatoes, whipped feta sauce and lemon wedges.

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**

