



**Product Spotlight:
Watercress**




Watercress is a real powerhouse of nutrients and is classed as a superfood. Vitamin K is the most prominent nutrient; it helps to build strong bones and assists in blood clotting.



Menemen Turkish Style Eggs with Flatbread

Ribbons of scrambled eggs through a rich tomato sauce with mushrooms and capsicum, flavoured with cumin and cinnamon, topped with creamy goat's cheese and green chilli and served with crispy flatbread.

Change the flavour!
You can use a mixture of ground coriander, ground cumin and turmeric to flavour the eggs instead. Add some dried chilli flakes for heat or a fresh chopped herb such as parsley or oregano if you have some.

-  25 minutes
-  4 servings
-  Vegetarian

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	38g	79g

FROM YOUR BOX

BROWN ONION	1
RED CAPSICUM	1
BUTTON MUSHROOMS	300g
TINNED CHOPPED TOMATOES	2 x 400g
FREE-RANGE EGGS	6-pack
GREEN CHILLI	1
GOAT'S CHEESE	1 tub
LEBANESE FLATBREAD	5-pack
WATERCRESS	100g

FROM YOUR PANTRY

olive oil, salt, pepper, cumin seeds, ground paprika, ground cinnamon

KEY UTENSILS

large frypan with lid, oven tray

NOTES

You can dress the watercress with a vinaigrette if preferred. Tear the flatbread to serve or cut it into triangles for dipping.

No gluten option - Lebanese flatbread is replaced with GF flatbread.



1. SAUTÉ THE VEGETABLES

Set oven to 200°C.

Heat a large frypan over medium heat with **2 tbsp olive oil**. Slice onion, capsicum and mushrooms. Add to pan along with **2 tsp cumin seeds, 1 1/2 tbsp paprika** and **2 tsp cinnamon**. Cook for 5 minutes until softened.



2. SIMMER THE SAUCE

Increase heat to medium-high. Pour in tinned tomatoes, **1/2 cup water** and **2 tbsp olive oil**. Simmer for 5 minutes, and season to taste with **salt and pepper**.



3. WHISK THE EGGS

Crack the eggs into a bowl and whisk. Season with **salt and pepper**.



4. ADD THE EGGS

Pour eggs into sauce. Simmer, semi-covered, for 8-10 minutes until just set. Once ready, top with sliced chilli and goat's cheese.



5. TOAST THE FLATBREAD

Meanwhile, combine **2 tbsp olive oil, 2 tsp cumin seeds, salt and pepper** and rub all over flatbreads. Place on a lined oven tray. Toast in oven for 5 minutes until golden.



6. FINISH AND SERVE

Serve eggs with a side of watercress and flatbread for dipping (see notes).



Scan the QR code to submit a Google review!

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**

