

DINNERLY



Cheesy Beef, Lentil and Spinach Gozleme with Lemon Wedges



25 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

WHAT WE SEND

- 1 lemon
- 1 spring onion
- 2 garlic cloves
- 50g cheddar ²
- 380g lentils
- lean beef mince
- 100g baby spinach leaves
- 50g tomato paste
- 5g cumin and coriander spice blend
- 4 pita breads ^{1,3,4}

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 tbs olive oil

TOOLS

- oven tray
- baking paper
- box grater
- medium deep frypan
- pastry brush

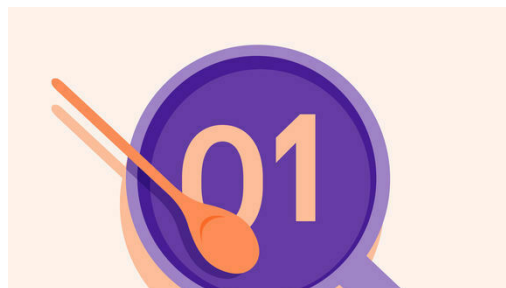
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens.

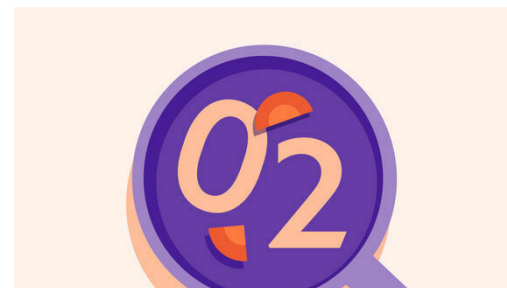
NUTRITION PER SERVING

Energy 895kcal, Fat 45.0g, Carbs 65.5g, Protein 57.1g



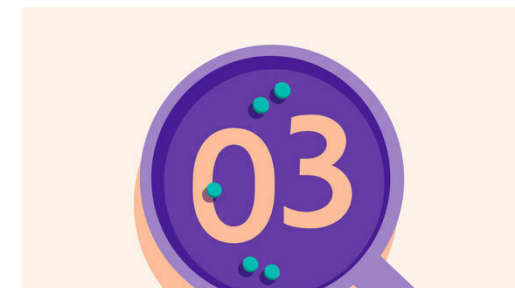
1. Prep ingredients

Preheat the oven to 220C, fan-forced (see Kitchen hack). Line an oven tray with baking paper. Cut the **lemon** into wedges. Finely chop the **spring onion**. Crush or finely chop 2 **garlic cloves**. Coarsely grate the **cheese**. Drain and rinse the **lentils**.



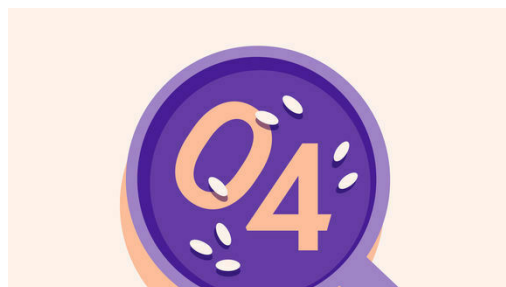
2. Brown beef mince

Heat **1 tbs olive oil** in a medium deep frypan over high heat. Cook the **beef mince**, breaking up the lumps with a spoon, for 3-4 mins until browned.



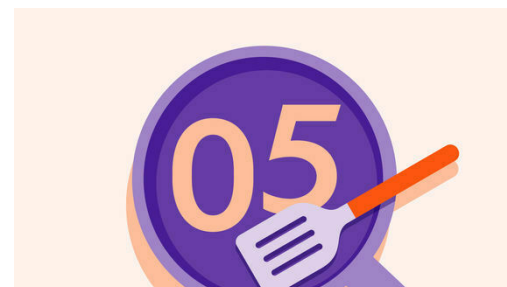
3. Cook filling

Reduce the heat to medium-high. Add the **garlic** to the mince and cook, stirring, for 1 min or until fragrant. Add the **lentils**, **spinach**, **half the tomato paste*** and **half the cumin and coriander spice blend*** and cook, stirring, for 1-2 mins until the spinach is wilted. Remove the pan from the heat. Taste, then season with **salt and pepper**.



4. Assemble and bake gozleme

Put **1 pita** on the lined tray and spread with the **filling**. Scatter over the **cheese**, then sandwich with **another pita***, pressing down firmly. Brush the **gozleme** with **1 tbs olive oil** and bake for 12-15 mins, turning halfway (use a spatula to carefully flip it over), until golden brown and the cheese is melted.



5. Serve up

Cut the **gozleme** into wedges and divide among plates. Scatter over the **spring onion** and serve with the **lemon wedges**. Enjoy!



6. Kitchen hack

Don't feel like turning the oven on? Simply warm the assembled gozleme in a large frypan over medium-high heat, carefully turning when golden underneath, until the cheese is melted.