

DINNERLY



Cheesy Lentil and Spinach Gozleme with Lemon Wedges



25 minutes



2 Servings

Whether you're full-time vego or part-time only, our varied range of vegetarian dishes really hits the spot. Bursting with veggies, dairy, legumes, grains and nuts, they're packed with flavour, they'll fill you up and they're totally mouth-watering too!

WHAT WE SEND

- 1 lemon
- 1 spring onion
- 2 garlic cloves
- 50g cheddar ²
- 380g lentils
- 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 frypan
- pastry brush

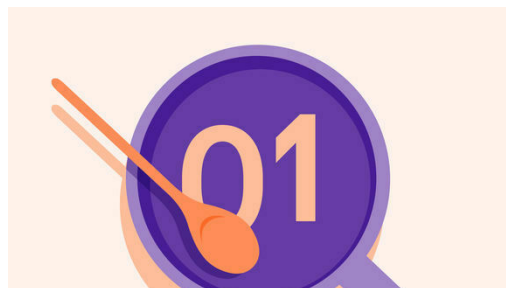
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

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

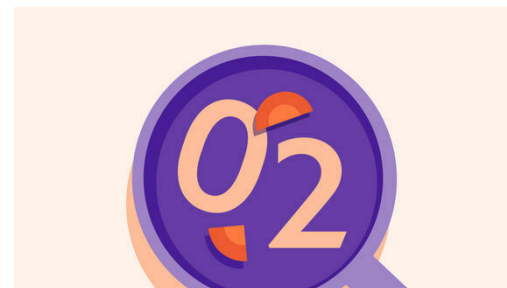
NUTRITION PER SERVING

Energy 645kcal, Fat 29.9g, Carbs 65.0g, Protein 25.0g



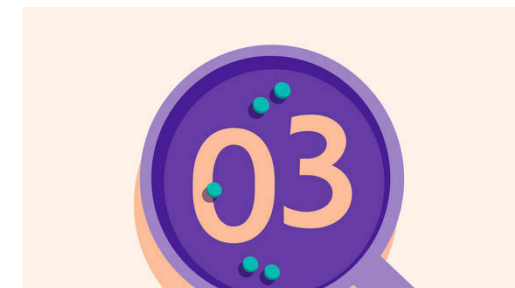
1. Prep ingredients

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**.



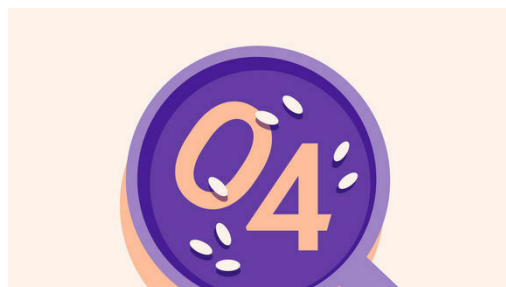
2. Cook lentil filling

Heat **1 tbs olive oil** in a medium frypan over medium-high heat. Cook the **garlic**, 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**.



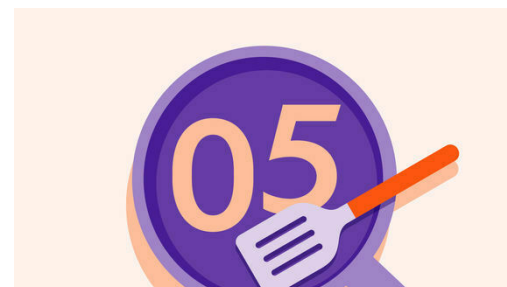
3. Assemble gozleme

Put **1 pita** on the lined tray and spread with the **lentil filling**. Scatter over the **cheese**, then sandwich with **another pita***, pressing down firmly.



4. Bake gozleme

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.