



## Haloumi and Silverbeet Gozleme

with Rocket and Almond Salad



30 minutes



2 Portions

Rest assured, no dough-rolling is required for our version of this wildly popular Turkish stuffed flatbread. Using ready-made pita bread may not be traditional, but it's a fantastic fast track to crisp golden pastries with a classic salty cheese, mint and silverbeet filling.



### What we send

- 20g flaked almonds <sup>4</sup>
- 200g silverbeet
- 1 spring onion
- 1 packet haloumi cheese <sup>2</sup>
- 5g dried mint
- 5 Greek pita breads <sup>1,3</sup>
- 1 lemon
- 70g rocket

### What you'll require

- 1 egg
- sea salt and pepper
- 2 tbs olive oil

### Utensils

- oven tray
- baking paper
- large frypan
- grater
- medium frypan

- As all of our veggies come straight from the farm, we recommend giving them a rinse before use.
- Oven temperatures are for conventional ovens, set to fan-forced.

### Allergens

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

### Nutrition per serving

Energy 850kcal, Fat 45.9g, Proteins 39.7g, Carbs 63.5g



1. Toast almonds

Preheat the oven to 170C. Line an oven tray with baking paper. Put the **almonds** in a cold large frypan over medium heat. Toast, tossing, for 3-4 mins until lightly golden. Transfer to a bowl.



2. Make filling

Thinly slice the **silverbeet**, including the stems. Trim and thinly slice the **spring onion**. Finely grate the **haloumi**. Put the silverbeet, spring onion, haloumi, **half the mint** and **1 egg** in a large bowl, season with **salt and pepper** and stir well to combine.



3. Fill gozleme

Lay **3 pita breads** (reserve remainder for another use) on a clean work surface. Divide the **silverbeet mixture** among the bread, placing it on one half of each pita only. Fold over to enclose.



4. Cook gozleme

Heat **2 tsp olive oil** in each of 2 large or medium frypans over medium heat. Cook one or two **gozleme** in each pan (depending on the size of the pan), for 2 mins, pressing down with a spatula. Carefully turn over and cook for 2 mins or until golden. Transfer to the lined tray and warm in the oven for 5 mins. Repeat with the **remaining gozleme**.



5. Prepare dressing

Meanwhile, juice **half the lemon**. Cut the **remaining lemon** into wedges. Combine **2 tsp lemon juice** and **1 tbs olive oil** in a large bowl and season with **salt and pepper**.



6. Get ready to serve

Add the **rocket** to the **lemon dressing** and toss to combine. Scatter over the **toasted almonds**. Cut the **gozleme** into pieces and serve with the **rocket salad** and **lemon wedges**.