

# DINNERLY



## Beef and Spinach Gozleme with Yoghurt Drizzle



30-40 minutes



2 Servings



## WHAT WE SEND

- 1 onion
- 100g baby spinach leaves
- 4 flour wraps<sup>16</sup>
- 100g Greek-style yoghurt<sup>7</sup>
- 5g cumin and coriander spice blend
- beef mince

## WHAT YOU NEED

- balsamic vinegar<sup>17</sup>
- garlic clove
- Australian honey
- olive oil
- sugar

## TOOLS

- baking paper
- medium frypan with lid
- oven tray
- small frypan

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

## ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).  
May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 790kcal, Fat 41.5g, Carbs 55.3g,  
Proteins 46.2g



### 1. Prep ingredients

Preheat the oven to 190C. Thinly slice the **onion** into rings. Crush or finely chop **2 garlic cloves**.



### 2. Caramelize onions

Heat **2 tsp olive oil** in a small frypan over medium-low heat. Cook the **onion** and **½ tsp sugar**, stirring, for 8 mins or until caramelised. Season with **salt and pepper** and remove from the pan.



### 3. Cook spiced beef

Meanwhile, heat **1 tbs olive oil** in medium frypan over high heat. Cook the **beef**, **three-quarters of the garlic** and **2 tsp cumin and coriander spice blend**, breaking up the lumps with a wooden spoon, for 5-6 mins until browned and crispy. Combine the **yoghurt** and **remaining garlic** in a bowl and season with **salt and pepper**.



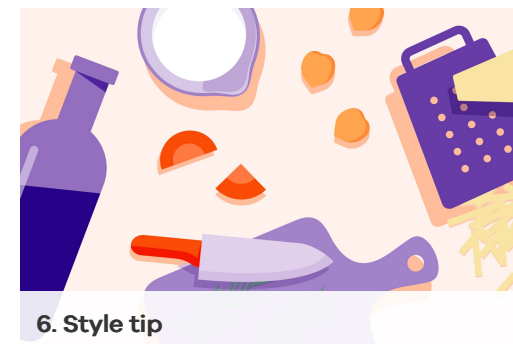
### 4. Assemble gozleme

Lay **2 of the wraps** on the lined tray. Spread over **half the yoghurt mixture**, top with the **beef** and **caramelised onions**, then scatter with **half the spinach**. Sandwich with the **remaining wraps**, pressing down firmly, and bake in the oven for 6-8 mins until lightly golden and slightly crisp.



### 5. Serve up

Meanwhile, combine **2 tsp olive oil** and **1 tsp balsamic vinegar** in a large bowl, season with **salt and pepper**, then add the **remaining spinach** and toss to coat. Add **½ tsp honey** to the **remaining yoghurt mixture**. Cut the **gozleme** into sixths and divide among plates with the **spinach salad**. Serve with the **honey yoghurt** and enjoy.



### 6. Style tip

Give your gozleme a finished look by reserving some of the caramelised onion and scattering over to serve.