

Mini Cheesy Spinach Gözleme Inspired Pockets

with Oregano Potatoes, Cucumber and Baby Leaf Salad

A Taste of Turkey 30-40 Minutes • 1 of your 5 a day • Veggie



Potatoes



Dried Oregano



Baby Spinach



Mature Cheddar Cheese



Greek Style Salad Cheese



Sun-Dried Tomato Paste



Plain Taco Tortillas



Baby Cucumber



Red Wine Vinegar



Baby Leaf Mix



Originating from Turkey, gözlemes are stuffed pockets typically made from flatbreads - we've made it even easier with tortillas to make our Mini Cheesy Spinach Gözleme Inspired Pockets. Stuff with a cheesy sun-dried tomato and spinach filling, then bake and serve with oregano potatoes and cucumber salad.

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil, Honey, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Kettle, baking tray, colander, kitchen paper, grate and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Dried Oregano	1 sachet	1 sachet	2 sachets
Baby Spinach**	150g	250g	300g
Mature Cheddar Cheese** 7)	40g	60g	80g
Greek Style Salad Cheese** 7)	50g	100g	100g
Sun-Dried Tomato Paste	25g	37g	50g
Plain Taco Tortillas 13)	4	6	8
Baby Cucumber**	1	1½	2
Red Wine Vinegar 14)	12ml	18ml	24ml
Baby Leaf Mix**	50g	70g	100g
Pantry	2P	3P	4P
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Honey*	1 tbsp	1½ tbsp	2 tbsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	559g	100g
Energy (kJ/kcal)	3043 /727	544 /130
Fat (g)	30.7	5.5
Sat. Fat (g)	10.7	1.9
Carbohydrate (g)	93.9	16.8
Sugars (g)	14.6	2.6
Protein (g)	22.0	3.9
Salt (g)	2.21	0.39

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Roast the Potatoes

Preheat your oven to 220°C/200°C fan/gas mark 7. Boil a full kettle.

Chop the **potatoes** into 2cm chunks (no need to peel).

Pop the **chunks** onto a large baking tray. Drizzle with **oil**, sprinkle over the **oregano**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the middle shelf until golden, 30-40 mins. Turn halfway through.



Bake the Gözlemes

Lay a **tortilla** per person onto a lightly oiled large baking tray and spread over the **cheesy spinach filling**, leaving a 1cm border along the edges.

Lay a second **tortilla** onto the top of the **filling** and press down the edges to sandwich together, forming a round parcel.

Rub a little **oil** over the top of each one, then bake on the top shelf of your oven until golden, 8-12 mins.

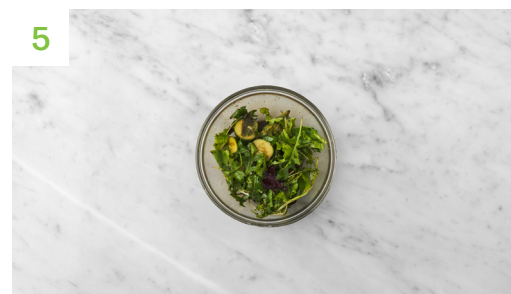


Wilt the Spinach

Meanwhile, pop the **spinach** into a colander in your sink.

Pour over the **boiling water** from your kettle until wilted and piping hot.

Once wilted, squeeze out all of the excess **water** from the **spinach** with the back of a spoon. Pat dry with kitchen paper.

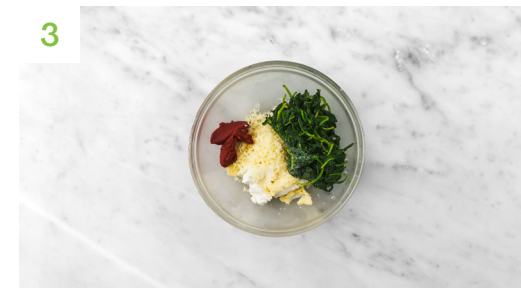


Make the Salad

Meanwhile, trim the **cucumber** and slice into 1cm thick rounds.

Give the (now empty) **filling** bowl a quick wash, then add in the **red wine vinegar**, **sugar** and **olive oil** for **the dressing** (see pantry for both amounts). Season with **salt** and **pepper** and mix together.

Just before your **gözlemes** are ready, toss the **cucumber** and **baby leaves** through the **dressing**.



Make your Filling

Grate the **Cheddar cheese** and add to a medium bowl. Crumble in the **Greek style salad cheese**.

Stir in the **sun-dried tomato paste** and **spinach**. Season with **salt** and **pepper** - this is your **gözleme filling**.



Serve Up

Share your **gözlemes** between your plates and drizzle over the **honey** (see pantry for amount).

Serve the **salad** and **oregano potatoes** alongside with **mayo** (see pantry for amount) for dipping.

Enjoy!