

Turkish Lamb & Feta Pide

with Chopped Cucumber & Radish Salad

STREET FOOD

Grab your meal kit
with this number

16



Pizza Dough



Onion



Lamb Mince



Chermoula Spice Blend



Tomato Paste



Baby Leaves



Sesame Seeds



Cow's Milk Feta



Cucumber



Radish



Lemon



Mint

Prep in: 20-30 mins
Ready in: 45-55 mins

Ready for an unforgettable culinary adventure? This radiant pide will transport you straight to the bustling streets of Istanbul, with a warmly spiced lamb and onion filling cradled within golden dough and sprinkled with tangy, creamy feta. Let's dig right in!

Pantry items

Olive Oil, Butter, Brown Sugar, Milk

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pizza dough	1 packet	2 packets
onion	½	1
lamb mince	1 medium packet	2 medium packets OR 1 large packet
chermoula spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
butter*	20g	40g
brown sugar*	1 tsp	2 tsp
water*	¼ cup	½ cup
baby leaves	1 small packet	1 medium packet
milk*	1 tbs	2 tbs
sesame seeds	1 medium packet	1 large packet
cow's milk feta	½ packet	1 packet
cucumber	1 (medium)	1 (large)
radish	2	4
lemon	½	1
mint	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2983kJ (713Cal)	377kJ (90Cal)
Protein (g)	60.8g	7.7g
Fat, total (g)	38.9g	4.9g
- saturated (g)	16.9g	2.1g
Carbohydrate (g)	124.8g	15.8g
- sugars (g)	10.1g	1.3g
Sodium (mg)	1760mg	222mg
Dietary Fibre (g)	15.3g	1.9g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Keep **pizza dough** in packaging and place in a bowl of hot tap water (not boiling) until the dough is warm, **20 minutes**.
- Halve each ball of **pizza dough**, then set aside to rest for at least **1 hour**, until dough increases in size (speed this up by covering each dough ball with a bowl).
- Preheat oven to **240°C/220°C fan-forced**.
- Finely chop **onion** (see ingredients).

TIP: The dough needs to be warm to increase in size. Resting the dough improves the pizza base texture.



Bake the pide

- Top bases with **lamb mixture** leaving a 4cm boarder around the edge.
- Carefully fold long edges of **dough** over filling, leaving the centre exposed. Brush **dough edges** with the **milk** and sprinkle with **sesame seeds**.
- Crumble **cow's milk feta** (see ingredients) over filling.
- Bake **pide** until golden and cooked through, **15-20 minutes**.



Make the lamb filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **onion** and **lamb mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat. Reduce heat to medium, add **chermoula spice blend** and **tomato paste**, and cook until fragrant, **1-2 minutes**.
- Add the **butter**, **brown sugar** and **water**, and simmer until slightly reduced, **2-3 minutes**.
- Remove pan from heat, add **baby leaves** and stir until wilted.



Make the chopped salad

- Meanwhile, finely chop **cucumber** and **radish**. Slice **lemon** into wedges.
- In a medium serving bowl, combine **cucumber**, **radish**, a generous squeeze of **lemon juice** and a drizzle of **olive oil**.
- Tear over **mint**.



Prep the dough

- Dust **flour** over a clean surface. **Flour** your hands and a rolling pin, then stretch and roll each ball of **dough** into a 25cm oval.
- Transfer **pizza bases** between two lined oven trays.

TIP: Dusting the surface and your hands with flour helps prevent the dough from sticking.



Serve up

- Divide Turkish lamb and feta pide between plates.
- Spoon chopped cucumber and radish salad over to serve.
- Serve with any remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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