

Chermoula-Spiced Lamb & Cheesy Greens Gozleme

with Cherry Tomato Couscous Salad & Yoghurt

STREET FOOD

Grab your meal kit with this number

16



Lamb Rump



Baby Leaves



Cherry Tomatoes



Lemon



Shredded Cheddar Cheese



Greek-Style Yoghurt



Chermoula Spice Blend



Pearl (Israeli) Couscous



Chicken-Style Stock Powder



Rocket Leaves



Mini Flour Tortillas

Prep in: 30-40 mins
Ready in: 45-55 mins

Gözleme is a street food favourite, featuring thin, crispy flatbread stuffed with delicious filling. Let's put a spin on the classic Turkish flatbread with a bold, aromatic filling of tender chermoula-spiced lamb and cheesy greens. This cuisine combo gets five stars!

Pantry items

Olive Oil, Egg, Honey, White Wine Vinegar

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 · Medium saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
lamb rump	1 medium packet	2 medium packets OR 1 large packet
baby leaves	1 small packet	1 medium packet
cherry tomatoes	½ packet	1 packet
lemon	½	1
shredded Cheddar cheese	1 large packet	2 large packets
egg*	1	2
Greek-style yoghurt	1 medium packet	1 large packet
chermoula spice blend	1 medium sachet	1 large sachet
honey*	1 tsp	2 tsp
pearl (Israeli) couscous	1 packet	2 packets
water*	1½ cups	3 cups
chicken-style stock powder	1 medium sachet	1 large sachet
rocket leaves	1 small packet	1 medium packet
white wine vinegar*	drizzle	drizzle
mini flour tortillas	6	12

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4817kJ (839cal)	839kJ (146cal)
Protein (g)	61.5g	10.7g
Fat, total (g)	55g	9.6g
- saturated (g)	29.1g	5.1g
Carbohydrate (g)	77.3g	13.5g
- sugars (g)	10g	1.7g
Sodium (mg)	1836mg	319.9mg
Dietary Fibre (g)	10.8g	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.

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2024 | CW51



Sear the lamb

- See '**Top Roast Tips!**' (below).
- Preheat oven to **220°C/200°C fan-forced**. Lightly score **lamb rump** fat in a criss-cross pattern.
- Place **lamb**, fat-side down, in a large frying pan (no need for oil!). Place the pan over medium heat and cook, undisturbed, until golden, **10-12 minutes**.
- Increase the heat to high and sear **lamb rump** on all sides for **30 seconds**.

TIP: Starting the lamb in a cold pan helps the fat melt without burning.



Cook the couscous

- While the lamb is roasting, heat a medium saucepan with a drizzle of **olive oil** over medium-high heat. Toast **pearl couscous**, stirring, until golden, **1-2 minutes**.
- Add the **water** and bring to the boil, then cook, uncovered on medium-high heat, stirring occasionally until couscous is tender and the water is absorbed, **10-12 minutes**.
- Allow **couscous** to cool for **5 minutes**, then add **cherry tomatoes, chicken-style stock powder, rocket leaves** and a drizzle of **white wine vinegar**. Stir to combine. Set aside.

Top Roast Tips!

1. Remove roast from packaging and set aside at room temperature 15 minutes before cooking.
2. Use paper towel to pat dry before seasoning.
3. Check if meat is done by pressing on it gently with tongs - rare is soft, medium is springy and well-done is firm.
4. Let roast rest on a plate for 10 minutes before slicing.



Get prepped

- While the lamb is cooking, roughly chop **baby leaves**. Halve **cherry tomatoes** (see ingredients). Slice **lemon** into quarters.
- In a medium bowl, combine **baby leaves, shredded Cheddar cheese, the egg** and a pinch of **salt**. Set aside.
- In a small bowl, combine **Greek-style yoghurt** and a squeeze of **lemon juice**. Set aside.

TIP: The egg helps to bind the cheese and baby leaves together.



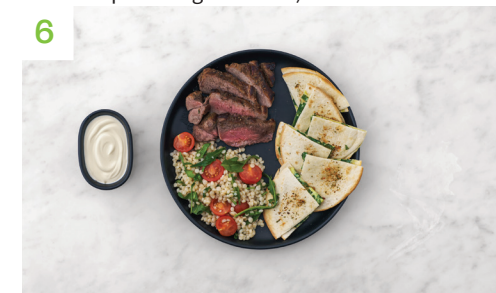
Bake the gozleme

- Arrange half the **mini flour tortillas** on a second lined oven tray. Divide the **cheesy baby leaf mixture** between the **tortillas**. Top with the remaining **tortillas** and press down gently with a spatula.
- Brush or spray the **tortillas** with **olive oil** and season. Bake **gozleme**, until cheese has melted slightly and tortillas are golden, **5-8 minutes**.



Roast the lamb

- Transfer the **lamb**, fat-side up, to a lined oven tray.
- In a second small bowl, combine **chermoula spice blend** and a drizzle of **olive oil**, then season to taste.
- Use the back of a spoon to spread the **spice mixture** over the **lamb**, then roast for **15-20 minutes** for medium or until cooked to your liking.
- Remove **lamb** from oven, glaze with the **honey** and cover with foil. Set aside to rest (the lamb will keep cooking as it rests).



Serve up

- Slice lamb.
- Slice gozleme into quarters.
- Divide chermoula-spiced lamb, cheesy greens gozleme and cherry tomato couscous salad between plates.
- Serve with lemon yoghurt. Enjoy!

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