

# Indian Beef & Potato Dosa-Dillas

with Tomato Salad & Yoghurt

Grab your Meal Kit with this symbol



Potato



Garlic



Brown Onion



Carrot



Beef Mince



Mumbai Spice Blend



Tomato Paste



Beef-Style Stock Powder



Mini Flour Tortillas



Shredded Cheddar Cheese



Baby Spinach Leaves



Tomato



Greek-Style Yoghurt

 Hands-on: **25-35 mins**  
Ready in: **35-45 mins**

Adding Mumbai spice blend isn't the only controversial spin we've put on these quesadillas. Top half of your tortilla with a hearty beef and potato filling, then flip the other half over and bake it like a sideways burrito. And there you have it! A 'dosa-dilla' oozing with goodness.

### Pantry items

Olive Oil, Butter, White Wine Vinegar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	1	2
garlic	2 cloves	4 cloves
brown onion	½	1
carrot	1	2
beef mince	1 packet	1 packet
Mumbai spice blend	1 sachet	2 sachets
tomato paste	1 packet	2 packets
water*	¼ cup	½ cup
butter*	20g	40g
beef-style stock powder	1 sachet (5g)	1 sachet (10g)
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
baby spinach leaves	1 bag (30g)	1 bag (60g)
tomato	1	2
white wine vinegar*	drizzle	drizzle
Greek-style yoghurt	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3859kJ (922Cal)	625kJ (149Cal)
Protein (g)	48.9g	7.9g
Fat, total (g)	43.9g	7.1g
- saturated (g)	23.1g	3.7g
Carbohydrate (g)	75.9g	12.3g
- sugars (g)	20g	3.2g
Sodium (mg)	1562mg	253mg

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



## Roast the potatoes

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potato** into bite-sized chunks, then place on a lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat, spread out evenly, then roast until just tender, **10-15 minutes**. Meanwhile, finely chop the **garlic** and **brown onion** (see ingredients). Grate the **carrot**.



## Bake the dosa-dillas

Brush (or spray) the **dosa-dillas** with a drizzle of **olive oil**. Bake the **dosa-dillas** until golden, **10-12 minutes**. Spoon any overflowing filling back into the dosa-dillas.

**TIP:** Place a sheet of baking paper and a second oven tray on top of the dosa-dillas if they unfold during cooking.



## Cook the filling

When the potatoes have **5 minutes** cook time remaining, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **beef mince**, **onion** and **carrot**, breaking up the mince with a spoon, until the veggies have softened, **4-5 minutes**. Add the **Mumbai spice blend**, **tomato paste** and **garlic** and cook until fragrant, **1 minute**. Add the **water**, **butter** and **beef-style stock powder**, then stir to combine and simmer until slightly thickened, **1-2 minutes**. Add the **roasted potatoes** and stir to combine. Season to taste.



## Get prepped

While the dosa-dillas are baking, roughly chop the **baby spinach leaves** and **tomato**. In a medium bowl, combine the **baby spinach**, **tomato** and a drizzle of **white wine vinegar** and **olive oil**. Toss to coat and season to taste.



## Assemble the dosa-dillas

Arrange the **mini flour tortillas** over the lined oven tray. Divide the **filling** evenly between the **tortillas**, spooning it onto one half of each tortilla, then top with the **shredded Cheddar cheese**. Fold the empty half of each **tortilla** over to enclose the filling and press down gently with a spatula.

**TIP:** If the tortillas don't fit in a single layer, divide between two trays!



## Serve up

Divide the Indian beef and potato dosa-dillas between plates. Serve with the tomato salad and **Greek-style yoghurt**.

## Enjoy!