
Pork Pinwheel Skewers

with Herby Dip & Roasted Summer Veggies



30-40min



4 Portionen

Was du von uns bekommst

- 2 Auberginen
- 2 Paprika
- 2 Pck. griechische Gewürzmischung
- 1 rote Zwiebel
- 2 Knoblauchzehen
- 20g Dill & Petersilie
- 500g Schweinehackfleisch
- 1 Pck. Tortillas ¹
- 1 Pck. Romanasalat
- 1 unbehandelte Zitrone
- 2 Becher Joghurt ²
- 100g Feta ²

Was du zu Hause benötigst

- Salz und Pfeffer
- Zucker
- Olivenöl
- Essig

Küchenutensilien

- Backofen
- 2 Backbleche und Backpapier
- 6 Schaschlikspieße
- kleine Küchenreibe
- Zitruspresse

Vergiss nicht, das Gemüse vor der Zubereitung gründlich zu waschen, insbesondere grünes Blattgemüse und Salate.

Kochtipp

When cooking the skewers and vegetables on the bbq, grill the vegetables on medium heat for 3-4min. per side until tender and charred, and the skewers for 6-8min. per side until cooked through.

Allergene

Gluten (1), Milch (2). Kann Spuren von anderen Allergenen enthalten



1. Prepare the vegetables

Preheat the oven to 240°C (220°C fan). If using wooden skewers, soak 3 skewers in cold water. Cut the eggplants into 1cm thick slices. Quarter the paprikas lengthways and remove the core. Spread the vegetables onto a lined baking tray. Season with 4Tbsp olive oil, ½ of the spice mix, and a large pinch of salt and pepper. Toss to coat everything and spread evenly on the tray.



4. Roast

Lay the skewers onto a 2nd lined tray. Put the trays in the oven, with the meat on the higher rack. Roast everything for 8-10min., then flip the skewers and continue roasting for another 8-10 min., until the vegetables are tender and start to char, and the meat is browned and cooked through. Tip: finish the skewers under the oven grill for 2-3min. to get them nicely charred and crisp.



2. Season the mince

Peel and halve the onion, then finely mince 1 half. Peel and finely mince or press the garlic. Remove any tough stems from the herbs, bundle them together and roughly chop them. In a bowl, mix the pork with the minced onion, ½ the minced garlic, 2Tbsp of the chopped herbs, the rest of the spice mix, 1Tbsp water, and a large pinch of salt and pepper until well combined.



5. Make the salad

Meanwhile, in a salad bowl, mix 2Tbsp olive oil, 1Tbsp vinegar, and a large pinch of salt, pepper and sugar. Thinly slice the rest of the peeled onion. Massage it into the dressing and let marinate. Thinly slice the romaine, discarding the tough core. Toss the lettuce with the dressing right before serving.



3. Form the pinwheels

Divide the meat between 6 tortillas, spreading it in a thin, even layer all the way to the edges. Tip: place a piece of parchment paper directly on the meat and use your hands or a rolling pin to help spread the meat. Roll the tortillas tightly into logs. Trim the ends, then slice each log into 5-6 pinwheels, ca. 2cm thick. Thread them onto the skewers, cut sides facing out, pieces touching.



6. Make the herb sauce

Zest the lemon. In a bowl, stir together the yogurt, juice from ½ the lemon, the lemon zest, remaining chopped herbs, remaining minced garlic, and a large pinch of salt and pepper until smooth. Squeeze some lemon juice over the roasted veg. Crumble the feta over the skewers and vegetables. Serve the skewers and roasted veggies with the herby dipping sauce and salad on the side.