

# Dukkah-Roasted Potatoes & Beetroot

with Lemon Yoghurt & Dill

Grab your Meal Kit  
with this symbol



Potato



Beetroot



Dukkah



Dill



Lemon



Greek-Style  
Yoghurt

Prep in: **20 mins**  
Ready in: **35 mins**

With gorgeous chunks of roasted potato and beetroot, this is one show-stopping side dish that'll be hard to ignore. Add flavourful dukkah, creamy yoghurt and zesty lemon in the mix, and it's satisfaction guaranteed!

### Pantry items

Olive Oil

## 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

## Ingredients

	2 People
<b>olive oil*</b>	refer to method
potato	2
beetroot	2
dukkah	1 medium sachet
dill	1 bag
lemon	½
Greek-style yoghurt	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1439kJ (343Cal)	298kJ (71Cal)
Protein (g)	13.3g	2.8g
Fat, total (g)	12.5g	2.6g
- saturated (g)	2.5g	0.5g
Carbohydrate (g)	43g	8.9g
- sugars (g)	23.6g	4.9g
Sodium (mg)	395mg	82mg

The quantities provided above are averages only.

## Allergens

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

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



## Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks. Cut **beetroot** into small chunks.
- Place prepped **veggies** on a lined oven tray. Drizzle with **olive oil**, sprinkle with **dukkah** and season with **salt** and **pepper**. Toss to coat.
- Roast until tender, **25-30 minutes**.

**TIP:** Beetroot stays firm when cooked. It's done when you can pierce it with a fork.



## Make the lemon yoghurt

- In a small bowl, combine **Greek-style yoghurt**, a drizzle of **olive oil** and a generous squeeze of **lemon juice**. Season to taste.

**TIP:** Add more or less lemon juice to taste!



## Get prepped

- While the veggies are roasting, roughly chop **dill**. Slice **lemon** in half.



## Serve up

- Transfer dukkah-roasted potatoes and beetroot to a serving dish.
- Drizzle with lemon yoghurt and sprinkle with dill to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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