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Moroccan Spiced Lamb & Tahini Yoghurt Pie

We like to think this pie will baffle and delight your senses in equal measure. At first, the unexpected tahini crust on this Moroccan Pie may throw you for a loop – but when you taste it, you may find it hard to go back to bland old pastry after this nutty textured surprise.



Prep: 15 mins

Cook: 35 mins

Total: 50 mins



level 1

Pantry Items



Olive Oil



Sugar



Eggs



Tahini



Brown Onion



Lamb Mince



Moroccan
Spice Mix



Tomato Paste



Baby Spinach
Leaves



Greek Yoghurt



Black Sesame
Seeds



Parsley

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2P	4P	Ingredients
1 tub	2 tubs	tahini
2 tbs	4 tbs	olive oil *
1 pinch	2 pinches	sugar *
1	2	brown onion, diced
1 packet	2 packets	lamb mince
½ sachet	1 sachet	Moroccan spice mix
1 sachet	2 sachets	tomato paste
½ bag	1 bag	baby spinach leaves, roughly chopped
1 tub	2 tubs	Greek yoghurt
1	2	egg, whisked *
1 sachet	2 sachets	black sesame seeds
1 bunch	2 bunches	parsley, leaves picked & finely chopped

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2950	Kj
Protein	45	g
Fat, total	47.4	g
-saturated	12.4	g
Carbohydrate	22.1	g
-sugars	15.6	g
Sodium	352	mg

4a



You will need: *chef's knife, chopping board, fork or whisk, small bowl, medium frying pan, wooden spoon, small ovenproof dish, medium bowl and spatula.*

1 Preheat the oven to **180°C/160°C fan-forced**.

2 To make the dressing, combine 1 teaspoon (for 2p) or 2 teaspoons (for 4p) of the **tahini**, half the **olive oil** and the **sugar** in a small bowl. Season generously with **salt** and **pepper** and set aside.

4b



3 Heat the remaining olive oil in a medium frying pan over a medium-high heat. Add the **brown onion** and cook for **5 minutes**, or until softened.

4 Turn the heat up to a high heat and add the **lamb mince**. Season with salt and pepper. Use a spoon to break up the lamb mince and cook for **3-4 minutes**, or until the meat is starting to brown. Add the **Moroccan spice mix** and cook for **1-2 minutes**, or until fragrant. Add the **tomato paste** and half the **baby spinach leaves** and cook for **2 minutes**, or until wilted. Transfer the lamb mixture to a small ovenproof dish. (The lamb mix should be about 4 cm high in the ovenproof dish. If the ingredients are just covering the bottom of the dish, transfer to a smaller dish).

5



5 Combine the remaining tahini, **Greek yoghurt** and the **egg** in a medium bowl. Season with salt and pepper.

6 Top the lamb mixture with the tahini-yoghurt mix and spread evenly using a spatula. Sprinkle over the **black sesame seeds**.

6



7 Transfer to the oven and bake for **15 minutes**, or until the tahini crust is set and lightly golden.

8 To serve, toss the remaining baby spinach leaves in the tahini dressing you made in Step 1 and divide between plates. Top with a serving of the pie and sprinkle over the **parsley**. Enjoy!