

for the
little ones

tomato

cucumber

Potato Boats with
LAMB & Cheese

Greek Lamb Patties



35 Minutes



2 Servings



LAMB

Greek-style lamb served with roasted potato discs, a simple chopped salad and tzatziki for dipping.

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FROM YOUR BOX

MEDIUM POTATOES	3
BABY CUCUMBERS	1 punnet
NATURAL YOGHURT	1 tub
GARLIC CLOVE	1
SHALLOT	1
TOMATOES	2
GREEN CAPSICUM	1
LAMB MINCE	300g

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, ground paprika

COOKING TOOLS

oven tray, large frypan or BBQ

Shape the mince onto skewers to make koftas if you prefer! You can serve in pitas or alongside some crusty bread.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. Roast the Potatoes

Set oven to 220°C. Cut potatoes into rounds (about 0.5cm thick). Toss with **oil** and **salt** on a lined oven tray. Roast for 25 minutes or until golden and cooked through.

tip Make wedges or chips, if you prefer!



4. Make the Patties

Finely chop remaining shallot and combine with lamb mince. Season with **1 tsp oregano**, **1/2 tsp paprika**, **salt and pepper**. Form into patties or desired size using **oiled** hands.

tip Make 2 larger patties, or 4-6 smaller ones. We used 1/3 cup for 4 patties.



2. Make the tzatziki

Grate 1-2 baby cucumbers and squeeze out excess liquid with your hands. Combine with yoghurt and crushed garlic. Season with **salt**.

tip If you have a large garlic clove, add half to the tzatziki and the remainder to the lamb patties.



5. Cook the Patties

Heat a large frypan or BBQ over medium-high heat. Add lamb patties and cook for 4-6 minutes on each side (depending on the size).



3. Prepare the Salad

Slice 1/2 shallot and remaining cucumbers, dice tomatoes and capsicum. Toss together in a bowl (or keep separate).

tip Dress with a little olive oil and vinegar if you desire!



6. Finish and Serve

Serve grilled lamb patties with potatoes, salad and tzatziki.