

for the
little ones

LAMB GozLeme



30 Minutes



2 Servings



LAMB

Toasted flatbreads filled with mildly spiced lamb mince and feta cheese served with lemon wedges and a simple layered salad.

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FROM YOUR BOX

LAMB MINCE	300g
CARROT	1
TOMATO PASTE	1 sachet
TOMATO	1
LEBANESE CUCUMBER	1
YELLOW CAPSICUM	1
FLATBREAD	1 packet
FETA CHEESE	1 packet
LEMON	1

FROM YOUR PANTRY

oil for cooking, salt, ground cumin, ground cinnamon, sweetener of choice

COOKING TOOLS

large frypan

If your kids are not fans of feta cheese, you can use cheddar or mozzarella instead (or a mix)!

Before you start cooking!

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

No gluten option - flatbreads are replaced with GF wraps.



1. BROWN & Season the LAMB

Heat a frypan with **oil** over medium-high heat. Add lamb mince and cook for 5-6 minutes until browned. Season with **1 tsp ground cumin, 1/3 tsp cinnamon and salt**.



2. ADD the CARROT

Finely grate carrot and add to pan. Stir in tomato paste, **1/2 tsp sweetener of choice** and **1/4 cup water**. Cook for 3-4 minutes, take off heat.

tip We used 1 tsp maple syrup but you can use honey or sugar instead!



3. PREPARE the SALAD

Slice tomato, cucumber and capsicum. Layer on a serving plate.

tip Drizzle with some olive oil and dried oregano if you like. You can also dice the ingredients for a chopped style salad.



4. FILL the BREADS

Rub 2-3 flatbreads with **oil** on one side. Turn over and arrange even amounts of lamb and crumbled feta cheese on one side of each flatbread. Fold over to cook.

tip You can add some fresh tomato or capsicum to the gozleme if you like.



5. WARM the GOZLEMES

Wipe and reheat frypan over medium heat. Cook gozlemes for 2 minutes on each side or until golden and crispy.



6. FINISH AND SERVE

Wedge lemon and serve with gozlemes and layered side salad.

tip Use scissors to cut the gozlemes into thirds for serving. Any leftovers are great for lunchboxes!