



# Greek Lamb Patties

 35 Minutes

 4/6 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

	4 PERSON	6 PERSON
POTATOES	1kg	1.5kg
BABY CUCUMBERS	1 punnet	2 punnets
NATURAL YOGHURT	1 tub	2 tubs
GARLIC CLOVE	1	1
SHALLOT	1	2
TOMATOES	3	4
GREEN CAPSICUM	1	2
LAMB MINCE	600g	600g + 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 **1/2 shallot** and mix with **lamb mince**. Season with **2 tsp oregano**, **1 tsp paprika**, **salt & pepper**. Make patties using **oiled** hands.

**6P - Use 1 shallot, 3 tsp oregano and 2 tsp paprika.**

**tip** We used 1/3 cup for 8 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**.

**6P - Grate 1/2 baby cucumbers.**



### 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).

**6P - Slice and use 1 shallot.**

**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**.