



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**.