



Product Spotlight: Greek Yoghurt

This creamy, tangy yoghurt balances the spices and adds a cooling contrast to the lamb. Try stirring in lemon zest, garlic or herbs to customise it your way.



Greek Lamb and Potato Tray Bake

A warming one-tray dinner of spiced lamb, roasted potatoes and cherry tomatoes. Finished with fresh cucumber, oregano and dollops of yoghurt for a fresh, Greek-inspired finish.



40 minutes



4/6 servings



Lamb

Switch it up!

Try pan-frying the koftas instead of baking for a crispier finish. Or roll the spiced mince into meatballs and simmer in tomato sauce for an easy Greek-style meatball dinner.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	40g	27g	27g/31g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
RED ONION	1	1
CHERRY TOMATOES	200g	2 x 200g
LAMB MINCE	600g	600g + 300g
GARLIC CLOVE	1	2
LEBANESE CUCUMBERS	2	3
OREGANO	1 packet	1 packet
NATURAL YOGHURT	1 tub	2 tubs

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground coriander, dried mint (see notes), ground cinnamon

KEY UTENSILS

oven tray

NOTES

If you don't have dried mint, you can use dried oregano instead!

You can make the koftas as big or small as you like – just adjust the cooking time accordingly.

For extra flavour, try stirring lemon zest and juice, crushed garlic, or dried chilli flakes into the yoghurt before serving.



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1. ROAST THE VEGETABLES

Chop **potatoes** and wedge **red onion**. Toss with **cherry tomatoes**, **oil**, 1-2 tsp **ground coriander** and 1-2 tsp **dried mint**. Spread on a lined oven tray and roast for 20 minutes (see step 4).



4. ROAST THE KOFTAS

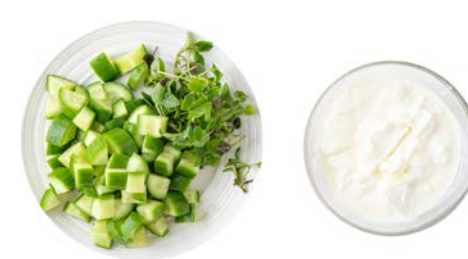
Add **koftas** to the tray and roast for 10–15 minutes, or until browned and cooked through. **Veggies** should be golden and tender.



2. PREPARE THE KOFTAS

In a bowl, mix **lamb mince** with **crushed garlic**, 1/2–1 tsp **ground cinnamon**, **salt** and **pepper**. Form into 8 equal-sized **koftas** (see notes).

6P – use 1 tsp **cinnamon** and make 12 **koftas**.



3. PREPARE THE TOPPINGS

Dice **cucumbers** and pick **oregano leaves**. Set aside with the **yoghurt**.



5. FINISH AND SERVE

Serve **tray bake** at the table. Top with **oregano**, **cucumber** and **dollops of yoghurt**.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

