



### 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.



## 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.*

# Greek Lamb and Potato Tray Bake

A bright, summery tray bake of spiced lamb, golden potatoes, and sweet tomatoes, just load everything onto a tray, let the oven do the work, and finish with cool yoghurt and fresh cucumber.



40 minutes



4/6 servings



Lamb

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	34g	29g	39g

## 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).



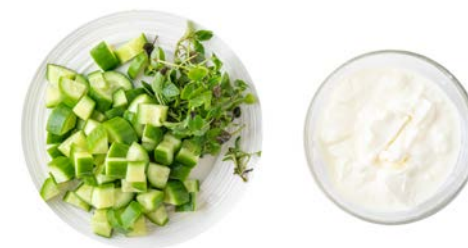
## 4. ROAST THE KOFTAS

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 tsp **ground cinnamon**, **salt** and **pepper**. Form into 8 equal-sized **koftas** (see notes).



## 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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

