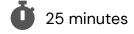




# **Turkish Lamb Gozleme**

# with Feta Cheese

Toasted flatbreads filled with lamb mince, tomato, capsicum and feta cheese. Enjoy this popular street food with lemon wedges and fresh sprouts on the side!





2 servings



# Mix it up!

Combine lamb mince and spices. Form into koftas and serve in flatbreads with salad ingredients and either crumbled or whipped feta cheese.

#### FROM YOUR BOX

LAMB MINCE	250g
LEMON	1
GREEN CAPSICUM	1
ТОМАТО	1
FETA CHEESE	1 packet (200g)
LEBANESE FLATBREADS	1 packet
ALFALFA SPROUTS	1 punnet

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, ground cinnamon

#### **KEY UTENSILS**

large frypan

#### **NOTES**

Depending on the size of your frypan, you can cook 2 gozlemes at a time. You can toast the gozlemes in a sandwich press if you have one.

Serve with a tomato or capsicum relish for dipping if you like!

No gluten option - flatbreads are replaced with 1 packet buckwheat wraps. Follow the recipe instructions, serving any leftover filling on the side.



#### 1. COOK THE LAMB

Heat a frypan over medium-high heat. Add lamb mince and cook for 6-8 minutes until browned. Season with 1 tsp ground cumin, 1/3 tsp cinnamon, salt and pepper. Zest 1/2 lemon and add to taste along with a little water if needed.



#### 2. PREPARE THE FILLINGS

Meanwhile, finely dice capsicum and tomato. Crumble feta cheese.



#### 3. ARRANGE THE FILLINGS

Rub flatbreads with **oil**. Arrange lamb mince, capsicum, tomato and crumbled feta cheese on one side of each flatbread (use to taste). Fold over to cook.



### 4. WARM THE GOZLEMES

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



## **5. FINISH AND SERVE**

Wedge lemon and serve with gozlemes, any remaining fillings and sprouts (see notes).



