

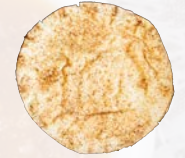


DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Lebanese flatbreads


These delicious flatbreads are baked fresh and without preservatives. Store them in the fridge or freezer until you require them (they defrost very quickly) to ensure they keep fresh.



1 Indian Kofta Meatballs

Indian style kofta meatballs made easy using Turban Chopstick's Bombay burger kit! Served in warm flatbreads with mango chutney and salad ingredients.




 20 minutes

 4 servings

 Lamb

21 May 2021

FROM YOUR BOX

BOMBAY BURGER MIX	1 packet
ZUCCHINI	1/2 *
LAMB MINCE 	400g
FESTIVAL LETTUCE	1/2 *
LEBANESE CUCUMBERS	2
TOMATOES	2
RED CAPSICUM	1
CHIVES	1/3 bunch *
FLATBREAD	1 packet
MANGO CHUTNEY	1 jar
NATURAL YOGHURT	1 tub (200g)
 HUMMUS	1 tub (200g)
 CORN COB	1

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking

KEY UTENSILS

large frypan

NOTES

Mix yoghurt with 1/2 jar of mango chutney for a simple delicious sauce.

No lamb option – lamb mince is replaced with chicken mince.

No gluten option – flatbreads are replaced with GF flatbreads/wraps.


 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.



1. COMBINE KOFTA MIX

Set oven to 200°C.

Stir to combine dry Bombay mix with **1/2 cup water**. Grate and add 1/2 zucchini along with lamb mince. Combine well, using your hands.

 **VEG OPTION** – Prepare as above, adding hummus and corn kernels instead of lamb mince.



4. WARM THE FLATBREADS

Wrap flatbreads in baking paper or a clean kitchen towel and warm in the oven for 2-3 minutes.



2. COOK THE KOFTA MEATBALLS

Heat a large frypan with **oil** over medium-high heat. Spoon kofta mix straight into pan, into desired sized meatballs. Cook for 7-8 minutes, or until browned all-round and cooked through (cook in batches if needed).




5. FINISH AND SERVE

Serve kofta meatballs with salad components, mango chutney and yoghurt in flatbreads (see notes).



3. PREPARE THE VEGETABLES

Shred or tear lettuce leaves. Slice cucumbers, tomatoes, capsicum and chives. Set aside on a platter for serving.

 **VEG OPTION** – Prepare as above, adding sliced avocado.

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 **0481 072 599** or send an email to hello@dinnertwist.com.au

