



The Hungry Guest

THE HUNGRY GUEST LAMB KOFTE, OREGANO TZATZIKI, MINTED FLATBREAD

SERVINGS: 4

PREP & COOKING TIME: 45 MINUTES

INGREDIENTS

4x The Hungry Guest lamb kofte

¼ Bunch Mereworth oregano, finely chopped

100g Feta cheese, crumbled

25g The Hungry Guest Lemon Dressing

100g Greek yogurt

1 Clove Mereworth Garlic, minced

1 x Red onion, finely sliced

1 x Mereworth lettuce, roughly chopped

2 x Mereworth tomatoes, sliced

1 x Cucumber, peeled and grated

Flatbreads:

140g Plain flour

1 ½ tsp baking powder

1 tsp salt

½ tsp Black pepper

140g Natural yogurt

1 tbsp Chopped mint

DIRECTIONS

For the flatbreads:

1. Mix all ingredients to form a dough.
2. Wrap and allow to rest in the fridge for 1 hour.
3. Separate the dough into 6 pieces, and using a rolling pin roll out to thin rounds.
4. Get a pan nice and hot and add a little olive oil. Place the flatbread in the pan and cook until golden on both sides.
5. Place on a plate and cover with a clean towel.

For the broad bean Tzatziki:

1. In a bowl combine the yogurt, feta, oregano, garlic, and lemon dressing.

For the Kofte:

1. Bring a BBQ or griddle pan to a high heat.
2. Coat the kofte in a small amount of oil and season lightly with salt.
3. Turn the heat down and place the kofte on. Colour well on all sides.
4. When cooked the kofte should be 75 degrees internal temperature.

To assemble:

1. Lay a flatbread out on a plate.
2. Spread generously with the tzatziki.
3. Fill with red onion, salad, cucumber, and tomatoes.
4. Place on the kofte, and then more tzatziki.
5. Roll the flatbread from the bottom, and then bring together both sides.