

FOR the  
Little ONES

# LAMB GozLeme

 30 Minutes 4 Servings LAMB

Toasted flatbreads filled with mildly spiced lamb mince and feta cheese served with lemon wedges and a simple layered salad.

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## FROM YOUR BOX

|                   |          |
|-------------------|----------|
| LAMB MINCE        | 600g     |
| CARROT            | 1        |
| TOMATO PASTE      | 1 sachet |
| TOMATOES          | 2        |
| LEBANESE CUCUMBER | 1        |
| YELLOW CAPSICUM   | 1        |
| FLATBREAD         | 1 packet |
| FETA CHEESE       | 1 packet |
| LEMON             | 1        |

## FROM YOUR PANTRY

oil for cooking, salt, ground cumin, ground cinnamon, sweetener of choice

## COOKING TOOLS

large frypan

If your kids are not fans of feta cheese, you can use cheddar or mozzarella instead (or a mix)!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** - flatbreads are replaced with GF wraps.



### 1. BROWN & SEASON the LAMB

Heat a frypan with **oil** over medium-high heat. Add lamb mince and cook for 5-6 minutes until browned. Season with **2 tsp ground cumin, 1/2 tsp cinnamon and salt.**



### 4. FILL the BREADS

Rub flatbreads with **oil** on one side. Turn over and arrange even amounts of lamb and crumbled feta cheese on one side of each flatbread. Fold over to cook.

**tip** You can add some fresh tomato or capsicum to the gozleme if you like.



### 2. ADD the CARROT

Finely grate carrot and add to pan. Stir in tomato paste, **1 tsp sweetener of choice** and **1/3 cup water.** Cook for 3-4 minutes, take off heat.

**tip** We used 1 tsp maple syrup but you can use honey or sugar instead!



### 5. WARM the GOZLEMES

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



### 3. PREPARE the SALAD

Slice tomatoes, cucumber and capsicum. Layer on a serving plate.

**tip** Drizzle with some olive oil and dried oregano if you like. You can also dice the ingredients for a chopped style salad.



### 6. FINISH AND SERVE

Wedge lemon and serve with gozlemes and layered side salad.

**tip** Use scissors to cut the gozlemes into thirds for serving. Any leftovers are great for lunchboxes!