



Cooking Made Easy

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## Greek Style Nachos Grande with Lamb and Minted Tzatziki

Our Head Chef is basically obsessed with Mexican food and will find any excuse to cook it. In the interests of diversity Sous Chef Rachel has been trying to wean him off, but thought it best not to go cold turkey. That's when she hit upon this Greek twist on nachos grande and it became an instant winner down at the Farm!



40 min



family box



Onion



Garlic Clove



Red Pepper



Green Olives



Mint



Tomato Puree



Lamb Mince



Dried Oregano



Wholemeal Pita Bread



Cucumber



Greek Yoghurt



Lemon



Pine Nuts

## Ingredients

	2P	4P
Onion, diced	-	1 cup
Garlic Clove, diced	-	2
Red Pepper, sliced	-	2
Green Olives, chopped	-	4 tbsp
Mint, chopped	-	3 tbsp
Tomato Puree	-	2 tbsp
Lamb Mince	-	500g
Dried Oregano	-	1 tbsp
Wholemeal Pita Bread <b>1</b>	-	4
Cucumber, chopped	-	½
Greek Yoghurt <b>2</b>	-	5 tbsp
Lemon	-	½
Pine Nuts	-	3 tbsp

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

LH Step for little hands

## Allergens

1) Gluten | 2) Milk

**Nutrition per serving:** Calories: 615 kcal | Protein: 30 g | Carbs: 60 g | Fat: 30 g | Saturated Fat: 11 g



1

**1** Peel and finely dice the onion and the garlic. Cut the top and bottom off the pepper and slice into 1cm strips. Finely chop the olives widthways (it'll make the final presentation nicer!). Pick the mint leaves and then roughly chop them.



4

**2** LH: Toss the red pepper in 1 tbsp of olive oil and ¼ tsp of salt. Cook on the top shelf of your grill on its highest setting for 7-10 mins until just charred at the edges.



5

**3** Heat 1 tbsp of oil in a pan over a medium heat. Add the onion and cook for 3-4 mins until soft. Add the garlic and cook for another minute. Next, add the tomato puree and cook for 1 more minute.



6

**4** Turn the heat up to high. Add the lamb mince, the oregano, ½ tsp of salt and a few good grinds of black pepper. Cook for 6-7 mins, breaking the mince up with a wooden spoon. Next, add the olives and cook for a further 1-2 mins.

**5** The peppers should now be ready. Put them to the side and pre-heat your oven to 200 degrees. Cut the pita bread in half and then split down the middle. Cut each half into triangles, brush with a little olive oil and sprinkle with ¼ tsp of salt. Lay on a baking tray and cook in the oven for 5-10 mins until crispy (like tortilla chips).

**6** Cut the cucumber in half lengthways and scoop out the seeds with a tsp. Cut each half into 1cm strips and then chop into approx 1cm cubes. Mix the cucumber with the greek yoghurt, ¾ of the chopped mint, ¼ tsp of salt and 1 tsp of lemon juice.

**7** Toast the pine nuts in a dry pan over a medium heat for a few mins until golden brown. **Tip:** Watch your nuts like a culinary squirrel, as the moment your back is turned they can burn!

**8** Stack your pita crisps with the lamb, roasted peppers and tzatziki. Top with the remaining chopped mint and the pine nuts.