



Lamb Kofta Kebabs on Garlic Naans

with Zahtar Sweet Potato Wedges, Baby Gem Salad and Greek Yoghurt

34

Street Food 45 Minutes • Medium Spice • 2 of your 5 a day



Garlic Clove



Red Chilli



Mint



Sweet Potato



Panko Breadcrumbs



Chermoula Spice Mix



Lamb Mince



Medium Tomato



Baby Gem Lettuce



Plain Naan



Greek Style Natural Yoghurt



Zahtar Spice

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Garlic press, baking tray, bowl and frying pan.

Ingredients

	2P	3P	4P
Garlic Clove**	2	3	4
Red Chilli**	1	1	2
Mint**	1 bunch	1 bunch	1 bunch
Sweet Potato**	2	3	4
Panko Breadcrumbs 13)	10g	15g	25g
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Chermoula Spice	1 sachet	1 sachet	2 sachets
Lamb Mince**	200g	300g	400g
Medium Tomato	1	2	2
Baby Gem Lettuce**	1	1½	2
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Plain Naan 7) 11) 13)	2	3	4
Greek Style Natural Yoghurt** 7)	75g	120g	150g
Zahtar Spice	1 small pot	1 large pot	1 large pot

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	625g	100g
Energy (kJ/kcal)	3701/884	592/141
Fat (g)	27	4
Sat. Fat (g)	10	2
Carbohydrate (g)	119	19
Sugars (g)	22	4
Protein (g)	35	6
Salt (g)	1.58	0.25

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 11) Soya 13) Gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Prep Time

Preheat your oven to 200°C. Peel and grate the **garlic** (or use a garlic press). Halve the **chilli** lengthways, deseed then finely chop. Pick the **mint leaves** from their stalks and finely chop (discard the stalks). Chop the **sweet potatoes** into 2cm wide wedges (no need to peel).



Cook the Koftas

Heat a drizzle of **oil** in a large frying pan over high heat. When hot, add the **koftas** and brown on all sides, 2-3 mins. Meanwhile, chop the **tomatoes** into small chunks. Trim the **baby gem** then halve lengthways. Thinly slice widthways. In a small bowl, mix the remaining **garlic** with the **olive oil** (see ingredients for amount).



Roast the Wedges

Pop the **wedges** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.** Once your oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Finish Off

When the **koftas** are browned, lower the heat to medium and keep cooking for another 6-8 mins. Turn every 2 mins or so. **IMPORTANT: The koftas are cooked when no longer pink in the middle.** Meanwhile, spoon the **garlicky oil** over the **naan breads** and place on a baking tray. When the **wedges** have 4 mins left, warm the **naans** in the oven for 3-4 mins.



Make the Koftas

Pop the **panko breadcrumbs** into a bowl. Add **water for the breadcrumbs** (see ingredients for amount), **chermoula spice mix** and **half the garlic, mint** and **chilli** respectively. Season with **salt** and **pepper**. Add the **lamb mince**. Mix with your hands until combined and shape into mini sausages (4 per person), then flatten to make **koftas**. **IMPORTANT: Wash your hands and equipment after handling raw mince.**



Serve

Place a **warm naan** on each plate. Share the **salad** between your **naans**. Top with the **koftas** and a sprinkling of the remaining **mint** and **chilli**. Finish with a drizzle of **yoghurt**. Sprinkle the **zahtar spice** on the **wedges**, toss to coat and serve alongside.

Enjoy!