

Lamb souvlaki flatbread

Lamb meatballs with salad and homemade wrap



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Total time: 25 min

Preparation: 5 min

Cooking: 20 min

Created by: Ormeau State School

Category: Hot Meals

Level: Easy

Ingredients

- 1 Kg Lamb mince
- 1 tbsp Mint flakes
- 1 cup Low fat Greek yoghurt
- 1 cup Self raising flour
- 1 cup Salad (per person)
- 20 ml Tzatziki

Recipe

1. Mix mint flakes into lamb mince and then roll into balls roughly the size of a golf ball and cook for around 20 mins. Will make between 8-10 serves.
2. Make the dough for flatbread add the yoghurt to the flour and bring together until clumps into a ball cover with glad wrap and set aside to rest for about 3mins. Quantity will make up to 4 wraps
3. Roll out flatbread on floured surface. spray oil onto hotplate then place rolled out flatbread onto hotplate to cook. flip after about five minutes to brown on the other side
4. Place 4 lamb balls onto flatbread along with salad and Add tzatziki. Wrapped in foil to serve.

Full description

Lamb mince with herbs rolled into balls served with salad and homemade flatbread.

Variations

You can replace self raising flour with wholemeal. Also any salad works well.

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