

## Lamb Flatbreads

with Feta, Yogurt & Mint



20-30min



2 Servings

This is the fastest, most satisfying meal we've cooked up in a while. We topped one of our favorite pocketless pitas with a spiced lamb mixture and let a hot oven do all the work. Topped with seasoned yogurt, feta and some lemony greens, this is a 20 minute winner. Eat it sliced like a pizza or folded like a gyro, just don't forget the napkins. Add a dash of hot sauce if you like. Cook, relax a...

## What we send

- ½ oz fresh mint
- 1 lemon
- 1 romaine heart
- garlic
- 10 oz pkg ground lamb
- 4 oz Greek yogurt <sup>7</sup>
- 2 oz feta <sup>7</sup>
- ¼ oz baharat spice blend <sup>11</sup>

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- rimmed baking sheet

## Allergens

Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 700kcal, Fat 26g, Carbs 56g, Protein 55g



### 1. Preheat oven

Preheat oven to 450°F. Lightly oil a rimmed baking sheet. Add pitas and turn to coat in oil.



### 2. Make lamb mix

Peel and grate garlic into a medium bowl. Add lamb, coriander, cumin, 1 teaspoon salt and ¼ teaspoon pepper. Zest lemon into bowl and mix together with a fork until evenly combined.



### 3. Bake flatbreads

Divide lamb mixture between pitas, covering to the edge. Drizzle tops with oil and bake until meat is cooked through and pitas are sizzling, 10-15 minutes.



### 4. Prep feta & yogurt

Thinly slice feta and cut remaining lemon half into wedges. Mix yogurt with 3-4 tablespoons water and season with salt and pepper.



### 5. Prep romaine

Cut root from romaine and roughly cut into bite-size pieces. Place in a large bowl, halve lemon, and squeeze half over lettuce. Add 1 tablespoon oil, season with salt and pepper, and toss to combine. Pick mint leaves from stems and add half to bowl.



### 6. Serve

Cut pitas into wedges and drizzle with some of the yogurt. Top with some of the salad, feta and mint. Serve remaining salad and yogurt alongside. Enjoy!