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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

- fresh mint sprigs
- lemon
- cloves garlic
- ground lamb
- ground coriander
- ground cumin
- romaine heart

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 695.0kcal, Fat 25.9g, Proteins 54.9g, Carbs 55.6g



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!