

Greek Lamb Kofta Balls with Tzatziki

Wrap the koftas in a flatbread, add a good dollop of the tzatziki along with some feta salad. Close your eyes, take a bite and you will be instantly transported to a sunny beach on a Greek island.



Makes: 25 meatballs

Prep Time: 10 minutes

Rest/Marinate Time: 0

Cooking Time: 20 minutes

Kofta Ingredients

- 500 g minced lamb.
- Zest from one lemon.
- 1 onion, grated.
- 4 garlic cloves, grated.
- 1 pinch of chilli flakes.
- 1 tsp of cumin.
- 1 small handful of fresh parsley, roughly chopped.
- 1 small handful of fresh mint, roughly chopped.
- 1 tbsp of dry oregano.

Tzatziki Ingredients

- ½ a cucumber, cut in half, remove the seeds and dice.
- 5 tbsps of Greek-style yoghurt.
- Pinch of salt.
- 2 garlic cloves, crushed.
- 2 tbsps of olive oil.
- 1 tbsp of white wine vinegar.

Method

- Take all the kofta ingredients along with a good pinch of salt and pepper, a little drizzle of olive oil and give it a good mix. Form into little meatballs, a bit small than a golf ball. Place onto a baking tray cover with parchment paper then cover the whole tray with clingfilm and pop into the fridge to set, leave for 20-30 minutes.
- When you are ready to cook the koftas get a frying pan over a high heat with a little drizzle of olive oil. You want to fry the kofta balls for around 7-10 minutes or till cooked through.
- To make the tzatziki simple mix all the ingredients together. Pop into a bowl and chill.
- Service the kofta balls on some flatbreads with a nice dollop of the tzatziki and a little feta salad.