

# Greek Lamb Traybake



**Serves 4**

**Prep 15 mins**

**Cooking 40 mins**

**Easy**

## **Ingredients**

50g fresh white breadcrumbs

250g lamb mince

1 egg, beaten

2 onions, halved

2 large potatoes, parboiled and cut into wedges

2 courgettes or carrots, cut into batons (parboil the carrots)

12 cherry tomatoes

50g feta cheese, crumbled

1. Heat oven to 200C/180C fan/ gas 6. Pop the breadcrumbs, lamb mince, egg and plenty of seasoning in a bowl. Grate in half an onion. Give everything a good mix and shape into 8 patties. Place on a large, shallow roasting tray.
2. Cut the remaining onion halves into wedges. Place them on the tray around the lamb patties with the potatoes, courgettes and cherry tomatoes. Drizzle with olive oil and season. Bake for around 40 mins, turning everything once, until the lamb is cooked though and the vegetables are tender. Remove from the oven, sprinkle with feta and serve.