

Lamb Koftas with Roasted Peppers



Serves 4

Prep 10 mins

**Cooking 35 mins
+ chilling**

Easy

Ingredients

400g lean lamb mince
½ tsp ground cumin
2 red peppers, cut into strips
1 red onion, cut into thin wedges
2 tsp olive oil
400g cherry tomatoes
4 flatbreads, to serve
Salad leaves to serve
½lemon, wedged to serve

Raita

3 tbsp Greek yogurt
½ cucumber, seeded & grated
½ lemon, juiced

1. Heat the oven to 220C/fan 200C/gas 7. Mix together the lamb mince, and spices with lots of seasoning. Shape 8 sausage-shaped koftas around 4 metal kebab skewers, put onto a baking tray and chill for 15 minutes.
2. Toss the peppers and onion with the olive oil and some seasoning, tip onto a baking tray and roast for 5 minutes. Add the koftas and cherry tomatoes to the tray and roast for 20 minutes or until the koftas are cooked through.
3. Meanwhile, mix the yogurt, cucumber, and some seasoning with the lemon juice.
4. Carefully remove the kebabs from the skewers and serve in a flatbread with the roasted veg, a little rocket, lemon wedges and a good spoon of the raita.