

Lamb & Rosemary Koftas



Serves 4 Prep 10 mins

Cooking 10 mins

Easy

Ingredients

500g lamb mince
½ tsp allspice
8 rosemary sprigs
4 pitta breads
170g pot Greek yogurt
2 lemons , cut into wedges
150g pack radishes, sliced
½ cucumber, chopped

1. Heat the grill to high. In a large bowl, mix together the mince and allspice. Season and shape into 8 koftas, each wrapped around a rosemary sprig, with the stalk sticking out at one end. Repeat until all the mince is used up. Brush the koftas with a little oil and place on a baking tray. Grill for 10 mins or until cooked through, turning once.
2. Eat the koftas from the rosemary stalks or pull out the stalks before serving. Serve with the pitta, yogurt, lemon wedges, radishes, cucumber.