



Chef Nick Sandler's Lamb Kofta - Served in flatbread with tzatziki

INGREDIENTS

MEAT

Ethical Butcher Lamb Kofta

TZATZIKI

250g full fat Greek yoghurt

1 clove of garlic, grated

1/2 a large cucumber, roughly grated & covered in a teaspoon of salt

30 mint leaves, finely chopped

Juice of half a lemon

A pinch of dried chilli flakes

A tablespoon of olive oil

OTHER FLATBREAD FILLINGS

1x pack of Ethical Butcher Lamb Kofta kebabs (x4 150g each)

8 boiled new potatoes, sliced & seasoned with salt, pepper, olive oil & a sprig of chopped rosemary

4 large Dill pickled cucumbers, sliced

100g pickled red cabbage, squeezed

4 flatbreads, around 26-30cm (10")

Olive oil

1 red chilli, sliced (to taste)

Greaseproof paper to wrap

METHOD

Prepare tzatziki by squeezing the roughly grated cucumber & discarding the liquid.

Add squeezed cucumber to Greek yoghurt along with the grated garlic, finely chopped mint, lemon juice, red chilli flakes & olive oil

Cook Koftas & new potato slices on a hot grill or BBQ until just cooked, turning frequently, approximately 6 minutes

Heat flatbread on grill for a minute either side

Assemble the kofta wrap by laying the hot flatbread on a rectangular piece of greaseproof paper

Place the cooked kofta on the wrap with the new potatoes,

Add approx 25g pickled cabbage, pickled cucumber, a generous dollop of tzatziki, fresh red chilli in thin strips & top with more tzatziki when wrapped.