

HEINZ

RECIPE

Lamb and Feta Pittas

Salad
Cream
with
cucumber
and dill



Serves:

4



Preparation Time:

15 minutes



Cook Time:

8 - 10 minutes

Ingredients:

- 400g lean lamb mince
- 1 small onion, finely chopped
- 2 large garlic cloves, grated
- 125g reduced fat feta cheese, crumbled
- 1½ tsp ground cumin
- 1½ tsp ground coriander
- 1 tsp rapeseed oil
- 4 white pittas
- 3 tbsp **Heinz Salad Cream with Cucumber and Dill**
- 2 tbsp natural yoghurt
- ¼ cucumber, cut into matchsticks
- 1 large tomato, cut into thin wedges
- ½ punnet salad cress, trimmed
- Green salad, to serve

Method:

Mix the lamb mince, onion, garlic, feta cheese, cumin and coriander and season well. Form into 12 even sized patties and chill until needed.

Brush each side of the patties with the oil and cook over grey coals of a barbecue or a medium heat of a gas barbecue for 8 - 10 minutes, turning often until browned and cooked. Place the pittas on the barbecue to toast for 2 minutes before the end of the patties cooking time.

Meanwhile mix **Heinz Salad Cream with Cucumber and Dill** with the natural yoghurt.

Top the pittas with cucumber, tomato, the lamb patties, salad cress and drizzle over the salad cream mixture and serve with a green salad.

Tip: Fry a bit of the mince mixture in a frying pan to check the seasoning before forming into patties.