



**SERVES**  
**2**  
**MAKE**  
**AHEAD**

**GOOD TO FREEZE**  
**(the koftas, not the salad!)**

#### INGREDIENTS

**350g lean lamb mince**  
**2 tsp ground cinnamon**  
**2 tsp ground cumin**  
**4 spring onions, finely sliced**  
**2 cloves garlic, finely chopped**  
**½ cucumber, roughly**  
**chopped into big chunks**  
**1 large tomato, roughly**  
**chopped into big chunks**  
**16 black olives**  
**splash of sherry vinegar**  
**small handful of mint leaves,**  
**to serve – optional**

# LAMB KOFTAS WITH GREEK SALAD

This is a great summer dish and is brilliant on a barbecue. The fresh crispness of the salad cuts through the richness of the meat. If you want to change it up, beef mince works well with this recipe too.

#### METHOD

Preheat your grill to maximum.

Tip the lamb mince into a bowl. Add the cinnamon and cumin, spring onions, garlic and a generous pinch of salt and pepper, then mix the whole lot together thoroughly – I find the best way is to dig your hands in there.

Mould the mince mixture into 4 equal-sized sausage shapes and place on your grill pan or a baking tray. Grill the koftas for 5 minutes on each side or until well browned and cooked through.

Meanwhile, toss the cucumber, tomato, olives and vinegar together in a bowl.

Serve your koftas with this chunky salad – and an artistic scattering of mint leaves, if you like.

