



Scotland Island Gourmet Fresh

### Moroccan Lamb Flatbreads

Prep 10 minutes  
Cook 20 minutes  
Total 30 minutes

Pantry  
Olive oil

Ingredients (listed as they are used)

	2 people	4 people
Lamb mince	300g	600g
Moroccan spice mix	1 tsp	2 tsp
Garlic (peeled and crushed)	1 clove	2 cloves
Parsley (leaves picked and stalks finely chopped)	1 bunch	2 bunches
Olive oil	2 tsp	1 tbs
Lemon (cut into wedges)	½	1
Yoghurt	1 tub	2 tubs
Lebanese bread	2	4
Tomato (thinly sliced)	1	2
Red onion (thinly sliced)	½	1
Rocket leaves	1 bag	2 bag

1/ Preheat the oven to 200 °c/ 180 °c fan forced.

2/ In a medium bowl combine the lamb mince and the Moroccan spice mix, garlic and parsley stalks, season well with salt and pepper. Heat half of the olive oil in a frying pan and pop the meat mixture in. Break it up as it cooks with a wooden spoon and cook until its browned (about 3 – 4 minutes) remove from the heat and set aside.

3/ In a small bowl mix together the juice of half the lemon wedges and the yoghurt. Set aside.

4/ Place the Lebanese bread on the oven tray and brush over with the remaining olive oil. Scatter the lamb mince, tomato and onion on the top. Season with salt and pepper. Cook in the oven for 8 minutes or until the base is nice and crispy. Remove from the oven and evenly scatter the parsley leaves and a drizzle of lemon yoghurt.

5/ Top with Rocket leaves and serve with the remaining lemon wedges. Mouth watering loveliness.