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Easy Lamb Koftas with Fresh Couscous Salad

The secret to this dish is the lamb mince. A masterclass in authentic Lebanese flavours, the neighbours will be peering over the fence as your aromatic koftas start to sizzle. If you're using wooden skewers, don't forget to soak them in water to avoid them burning.

 **Prep:** 10 mins
 **Cook:** 25 mins
 **Total:** 35 mins
 **level 2**
 **high protein**

Pantry Items



Skewers



Boiling Water



Olive Oil



Lamb Kofta Mince



Couscous



Lemon



Coriander



Tomato



Cucumber



Greek Yoghurt

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2P	4P	Ingredients
1 packet	2 packets	lamb kofta mince
8	16	skewers (optional) *
½ cup	1 cup	couscous
½ cup	1 cup	boiling water *
½	1	lemon, zested & juiced
1 tbs	2 tbs	olive oil *
½ bunch	1 bunch	coriander, finely chopped
1	2	tomato, finely diced
1	2	cucumber, finely diced
1 tub	2 tubs	Greek yoghurt

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	3340	Kj
Protein	52.9	g
Fat, total	40.5	g
-saturated	14.6	g
Carbohydrate	54.2	g
-sugars	8	g
Sodium	717	mg



You will need: zester, chef's knife, chopping board, plate, medium bowl, cling wrap, fork, medium frying pan and a small bowl.



1 Roll the **lamb kofta mince** into 8 cm long sausages and place on a plate. If you're using **skewers**, insert the sausages onto the skewers (you should get four koftas per person).



2 Place the **couscous** and **boiling water** in a medium bowl and cover tightly with cling wrap. Leave to sit for **5 minutes**. Remove the wrap, add the **lemon zest** and half of the **olive oil** and fluff the couscous with a fork. Add the **coriander, tomato** and **cucumber**.



3 Meanwhile, heat the remaining olive oil in a medium frying pan over a medium-high heat. Cook the koftas, turning occasionally, for **5-7 minutes**, or until browned and cooked through.

4 Combine the **lemon juice** and **Greek yoghurt** in a small bowl.

5 To serve, divide the couscous and koftas between plates and serve with the lemon yoghurt.

Did you know? The phrase “cool as a cucumber” is derived from the cucumber’s ability to cool blood temperature.