

Goat and Rosemary Koftas

A quick and easy recipe for the whole family to enjoy

Serves: 4

Prepare: 10 Minutes

Cook: 10 Minutes

Difficulty: easy



Ingredients

- 500g goat mince
- half a teaspoon of allspice
- 2x crushed garlic cloves
- 8x sprigs of fresh rosemary
- 4x pitta bread
- 170g greek yogurt
- 2x lemons

Method

1. In a bowl mix together the Goat Mince, allspice, and garlic (season if you wish). wrap the mixture around the sprigs of rosemary to make the kofta shapes with the rosemary stalk showing at one end. Cook on a hot grill pan, turning until cooked all the way through. Serve with pittas, yoghurt, and lemon wedges.