

Whitworths

Lamb Koftas



INGREDIENTS

50g **Whitworths Chopped Almonds**
40g **Whitworths Chopped Apricots**
500g lamb mince
1 onion, finely diced
20g fresh mint leaves, finely chopped
1 small chilli, finely chopped
1 tbsp cumin
1 tsp turmeric
½ tsp cinnamon
Juice of 1 lime

 Makes 12  Prep 10 mins  10 mins

READY...STEADY...BAKE

- ♥ Mix all the ingredients into a bowl, then (with clean hands!) work the mince until it becomes sticky and all of the ingredients are combined.
- ♥ Divide into 12 pieces then squeeze onto 12 BBQ skewers, into sausage shapes.
- ♥ Cook through thoroughly on a BBQ, turning every couple of minutes - or if the lovely British weather fails simply fry, griddle or grill.
- ♥ Delicious served with warmed flatbread and a dollop of hummous!

for more recipes visit www.whitworths.co.uk

Happy Baking!