

Less than 45 minutes

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 600g lamb mince
- 2 Tbsp (30ml) lamb spice rub
- 1 packet (70g) salad onions, sliced
- Salt and milled pepper

Salad:

- 1 packet (80g) wild rocket
- 1 disc (60g) feta, crumbled
- Handful mint leaves
- 1 mini cucumber, diced
- Lemon juice, to taste
- Glug olive oil + extra for frying

For serving:

- 4-6 pitas, toasted
- 1 tub (120g) hummus



**GOOD IDEA**

Add a dollop of chilli sauce to the mince for some heat.

**Method:**

1. Mix mince, spice rub and salad onions together and season well.
2. Shape into 8-12 patties and chill in the fridge for 20 minutes to firm up.
3. Toss salad ingredients in a bowl and dress with lemon juice and olive oil.
4. Season.
5. Heat oil in a pan and fry patties over a medium heat until cooked to your liking.
6. Halve pitas and spread with hummus.
7. Spoon in salad, add lamb patties and serve.