

# Lamb Pitta Toastie

Keema Roll

**Hari**  
GHOTRA



## Method

- 01** Using a fork, mix lamb, onion, coriander, cumin, salt, pepper, in a large bowl. Cover and chill for about 20 minutes.
- 02** Prepare the griddle pan by smearing on a little oil with some kitchen roll. Then begin to heat to a medium heat.
- 03** Open each pitta pocket by cutting along one side.
- 04** With a spoon fill each pitta with the spiced lamb. Make sure you spread it right to the edges. Press the pitta closing it up.
- 05** Grill the pitta breads until the filling is cooked through and bread is crisp, about 5 minutes per side.

## Ingredients

400g minced lamb  
1 medium onion, very finely diced  
1 tsp salt  
twist of black pepper  
1 chilli, finely chopped  
½ tsp red chilli powder (optional)  
1 tsp cumin seeds, crushed  
2 tsp garam masala  
Handful coriander, finely chopped  
4 pitta breads  
8 slices of cheddar cheese



## More on this recipe

<http://www.harighotra.co.uk/lamb-pitta-toastie-recipe>

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