



## Lamb and Halloumi Flatbreads with Salad

★★★★★

*Lamb, Mediterranean*

**Prep Time:** 15 minutes **Cook Time:** 15 minutes **Total Time:** 30 **Difficulty:** Easy **Servings:** 4 **Source:** From the Recipe Collection of Ian and Steph Smith

### INGREDIENTS

#### Lamb Mixture:

2 teaspoons vegetable oil  
1 medium white onion, peeled and sliced

2 garlic cloves, finely chopped  
1 lb. minced lamb  
salt and black pepper to taste

14 oz. tinned tomatoes, chopped  
2 tablespoons tomato paste

1 tablespoon ground cinnamon  
¼ cup golden raisins

#### Cooking:

4 x 9" flatbreads  
9 oz. spreadable cream cheese  
2 teaspoons dried mint  
8 oz. halloumi, coarsely grated

#### Salad:

12 oz. cucumber, chopped into 1" chunks  
4 medium tomatoes, chopped into 1" chunks  
1 small red (or a sweet) onion, peeled and thinly sliced  
2 tablespoons extra-virgin olive oil  
1/2 a lemon, juiced  
3 tablespoons minced parsley

### DESCRIPTION

This recipe is based on one published on the internet [here](#).

### DIRECTIONS

#### Lamb Mixture:

Heat the oil in a skillet on a medium-high heat, then fry the onion, stirring, for a minute or two, until it's starts to brown at the edges. Add the garlic, lamb, and salt and pepper and fry for a couple of minutes, breaking up the lamb into small pieces. Reduce the heat to medium and cook for another three minutes. Drain off most of the fat. Add the chopped tomatoes and tomato paste and cook for two to three more minutes, by which time most of the liquid will have evaporated and the sauce thickened. Take off the heat and stir in the cinnamon and the raisins. Can be made early in the day up to this point.

#### Cooking:

Arrange the flatbreads on a large oven tray. Spread the cream cheese over one side of each of them equally, followed by a sprinkling of dried mint and then the lamb mixture. Scatter the grated halloumi over them.

Set a broiler grate about 4" from the element and set it on high. When it is hot, place the flatbreads under it until the edges of the bread are toasted and the cheese is starting to brown, about 5 minutes.

#### Salad:

While the flatbreads are cooking, make the salad by combining all the ingredients in a bowl and serve it with the hot flatbreads.

### NOTES

This is pairs well with a rich, complex syrah wine.

*Last Edited: Aug'23*