



your notes:

Slow Cooker Lamb Koftas

You Will Need

- 500g lamb mince
- 2 tsp cumin
- 2tsp cinnamon
- 2 tsp lazy garlic
- Pinch of salt and pepper

Let's Cook!

- Mix everything together really really really well!
- Form into evenly sized balls (think golf ball)
- Now form the ball shapes so they are more of a rugby ball shape
- Put into slow cooker (no oil needed) and cook on low for 7 hours
- Turn over 30 minutes before the end for an even colour