

# HARRISSA LAMB KOFTA, BEETROOT AND CELERIAC SALAD

## 10 PORTIONS

### WHAT YOU'LL NEED

#### INGREDIENTS

- 1800g Lamb mince standard
- 100g Harrissa paste (Hannah Foods)
- 20g Coriander
- 2 Lemons
- 500g Italian brown rice (Hannah Foods)
- 100g Yoghurt, mint, cucumber (see recipe)
- 350g Raw beetroot
- 450g Celeriac
- Kale
- Salt and pepper



1. Mix the lamb mince with harrissa paste, chopped coriander, lime zest, salt and pepper.
  2. Roll into kofta's approx. 80g each and cook. 3. Cook the brown rice.
  4. Make the slaw by grating raw beetroot and finely slicing and chopping celeriac, mix with lemon juice, blanched kale, chopped parsley and salt.
  5. Make the dressing by adding chopped mint and grated cucumber to yoghurt.
- spoon in the brown rice, place the slaw on one side, 2 koftas on the other side and spoon over the yoghurt.