FROM OUR KITCHEN

Greek-style meatball sandwich



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	4

01 Ingredients

- [ ] 500 g lean beef mince
- [ ] 1.2 small red onion, finely diced
- [ ] 2 cloves garlic, crushed
- [ ] 2 tbsp oregano leaves, finely chopped + extra leaves, to garnish
- [ ] 1 tbsp olive oil
- [ ] 4 long crusty bread rolls, split
- [ ] 1.4 cup garlic aioli
- [ ] 1 cup baby rocket leaves
- [ ] 2 vine-ripened tomatoes, sliced
- [ ] 1 Lebanese cucumber, peeled into ribbons
- [ ] 60 g feta cheese, crumbled

02 Step-by-step method

01 Place mince, onion, garlic and oregano in a large bowl. Season and mix to combine. Using clean hands, roll heaped tablespoons of mince mixture into balls. Repeat to make 16 balls.

02 Heat oil in a large non-stick frypan over medium-high heat and cook meatballs for 4 to 5 minutes or until browned and cooked through.

03 Spread rolls with aioli, top with rocket, tomato, cucumber and meatballs. Sprinkle with feta, olives and extra oregano. Serve with lemon wedges.

03 Chef's tips

- Good quality aioli is available in supermarkets and greengrocers.

- You could thread the meatballs onto skewers and serve with a Greek salad and brown rice instead serving on a roll.

- Make double the amount of mixture, form into patties and freeze, separated by layers of baking paper or cling wrap. Cook the patties straight from the freezer, or defrost just the amount you need for hamburger night.