

Pork Kofta Wrap

Prep: 10 Minutes

Cook: 5 Minutes

Ingredients:

- 125g-150g pork mince
- 1 clove garlic, grated
- ½ teaspoon oregano
- ½ teaspoon ground cumin
- ½ teaspoon smoked paprika
- ½ teaspoon lemon zest
- salt and pepper to taste
- greek yoghurt ***optional**
- pita wraps x 2
- oil for frying
- [Apple Slaw](#)

Method:

- Combine pork, garlic, oregano, cumin, smoked paprika, lemon zest, salt and pepper in a bowl
- Take a small handful of the mixture and roll into kofta shaped sausages
- Heat oil in a small frying pan over medium-high heat
- Brush the kofta's with oil and cook in the hot frying pan for 2-4 minutes, turning to brown evenly
- Place kofta's on the bread with my [Apple Slaw](#), drizzle with ***optional** greek yoghurt, then wrap
- **Serve and Enjoy!**



Easy Tasty Lunch - that's a pork kofta wrap, yummy