

# Turkish Gozleme with Minced Lamb

Yield: 4 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-main-recipe>

## Ingredients:

- 2 1/4 cups all purpose flour
- 1/2 teaspoon salt
- 1/2 cup plain greek yogurt
- 1/2 cup water
- 1 tablespoon olive oil
- 1 onion small, chopped
- 2 cloves garlic minced
- 1/2 pound ground lamb
- 1 tablespoon tomato paste
- 1 teaspoon ground coriander
- 1 teaspoon smoked paprika
- 2 teaspoons ground cumin
- salt
- pepper
- 6 ounces frozen spinach thawed and chopped
- 1/2 cup fresh mint chopped
- 2 green onions chopped
- 1/2 cup fresh parsley chopped
- 1/2 cup feta cheese crumbled
- 1 medium tomato chopped
- lemon wedges
- olives

## Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 70 grams
3. Cholesterol: 60 milligrams

4. Fat: 24 grams
5. Fiber: 8 grams
6. Protein: 24 grams
7. SaturatedFat: 10 grams
8. Sodium: 870 milligrams
9. Sugar: 6 grams

---

Thank you for visiting our website. Hope you enjoy Turkish Gozleme with Minced Lamb above. You can see more 16 turkish main recipe Unlock flavor sensations! to get more great cooking ideas.