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Turkish Gozleme with Minced Lamb

Turkish Gozleme with Lamb - savoury homemade flatbreads from scratch filled with ground lamb, spices, herbs and feta cheese. You won't be able to eat just one!

Prep Time	30 mins
Cook Time	45 mins
Total Time	1 hr 15 mins

Course: Main Course

Cuisine: Turkish

Keyword: gozleme, lamb, turkish

Servings: 4

Calories: 551kcal

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Ingredients

For Dough

- 2 1/4 cup all-purpose flour
- 1/2 tsp salt
- 1/2 cup Greek yogurt plain
- 1/2 cup water

For Filling

- 1 tbsp olive oil

- 1 small onion chopped
- 2 cloves garlic minced
- 1/2 lb ground lamb
- 1 tbsp tomato paste
- 1 tsp coriander ground
- 1 tsp smoked paprika
- 2 tsp cumin ground
- 1/2 tsp salt or to taste
- 1/4 tsp pepper or to taste
- 6 oz spinach frozen, 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 and olives to serve

[US Customary](#) - [Metric](#)

Instructions

1. Combine the flour and salt in a large bowl. Make a well in the center and stir in the yogurt and water. Continue mixing with a spoon until everything is well combined. If the dough is too dry adjust by adding a bit more water, start with a tablespoon at a time.
2. Flour your work surface and knead the dough for about 3 minutes, or until smooth and elastic. Cover with plastic wrap or a clean tea towel and set aside.
3. In a medium skillet, heat the olive oil over medium heat then add the chopped onion and garlic. Saute onion and garlic for 3 to 4 minutes or until the onion is soft and translucent.
4. Add the ground lamb to the skillet and break it up with a wooden spoon. Cook for about 4 to 5 minutes, until browned. Stir in the tomato paste, coriander, paprika, cumin, salt and pepper. Add the spinach, stir everything together and cook for another 2 minutes. Let the meat mixture cool slightly.
5. In the meantime divide the dough into 4 equal portions. Roll each piece into a rectangle that's about 12x10 inches.
6. Spoon about 3 tbsp of the lamb mixture in the middle of the rectangle and spread it out a bit. Add some fresh mint, green onions, fresh parsley, 1/4 of the crumbled feta, and some chopped tomato. Fold over the edges of the dough to seal. Repeat with remaining dough pieces.
7. Spray a large skillet with cooking spray and heat over medium heat. Depending on the size of your skillet, add 1 or 2 of the gozleme and cook on each side for about 3 to 4 minutes or until golden brown and crisp. Spray more cooking spray as needed.

8. Cut each gozleme in half diagonally and serve with lemon wedges and olives.

Notes

Another alternative to making these if you do not want to make your own dough, is to use tortillas and make them just like you would make quesadillas, this will save you time.

You can make these ahead of time and freeze them. Reheat them by baking them in the oven at 375F for 10-17 minutes, or until heated all the way through.

Please keep in mind that nutritional information is a rough estimate and can vary greatly based on products used.

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Nutrition

Calories: 551kcal | Carbohydrates: 62g | Protein: 24g | Fat: 22g | Saturated Fat: 9g |
Cholesterol: 59mg | Sodium: 909mg | Potassium: 598mg | Fiber: 4g | Sugar: 3g | Vitamin
A: 127.6% | Vitamin C: 24% | Calcium: 23.9% | Iron: 38.1%