Tasty Transformations – Featuring the Greek Ground Lamb Crumble

*By Gail Piazza*  
Would you like to transform a Greek recipe into an Indian flavored meal? No problem! The Greek Ground Lamb Crumble, found on page 184 of *Recipes for Repair: A Lyme Disease Cookbook*, can easily become Indian Ground Chicken Crumble.  
   
By making a few key ingredient substitutions, you can completely transform the recipe. Use the new ingredients list below, and follow the preparation instructions as written on page 184. Then, serve with Peach and Blackberry Chutney (recipe found on page 270 of the Sauces and Condiments section) instead of tzatziki sauce.  
  
**New Ingredients List**  
2 tablespoons extra virgin olive oil  
1 medium onion, chopped  
1 clove garlic, finely chopped  
1 pound ground chicken\*   
½ teaspoon sea salt  
¼ teaspoon freshly ground black pepper  
½ teaspoon paprika  
1 teaspoon ground curry powder or garam masala  
1 teaspoon tumeric  
½ teaspoon ground ginger  
½ teaspoon ground corriander or 1 teaspoon freshly chopped cilantro  
½ teaspoon dry mustard  
2 tablespoons tomato paste  
1 cup chicken broth  
1 recipe Peach and Blackberry Chutney (page 270)  
1 recipe Soft Pita Wraps (page 165)  
  
\* If you’re not a fan of ground chicken or turkey, or don’t have either on hand, use pieces of chicken instead. For this substitution, preheat the oven to 400ºF and follow the recipe instructions as written until you reach step 4. Remove the sauteed onions and garlic to a baking dish. Now, brown the chicken pieces for 3 minutes on each side and place them in the baking dish. Combine the remaining alternate ingredients that are listed above, pour the mixture over the chicken and bake for 45 minutes. Check after 30 minutes, and add more stock if needed.  
  
*Tasty Transformations will be a regular feature in upcoming newsletter issues. If you have a suggestion for a recipe you’d like to see transformed,*[*email us your ideas*](mailto:newsletter@recipesforrepair.com?subject=Idea%20for%20Tasty%20Transitions%20Recipe%21)*!*