

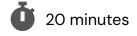




Curried Lamb and Chickpeas

in Lettuce Cups

Lamb mince and chickpeas cooked in fragrant curry powder served in lettuce cups with fresh crunchy filling and tomato relish.







Bulk it up!

To bulk up this meal, serve it with cooked basmati rice, Indian bread (naan, roti, chapati) or roasted root vegetables as a side.

TOTAL FAT CARBOHYDRATES

FROM YOUR BOX

BROWN ONION	1
LAMB MINCE	300g
TINNED CHICKPEAS	400g
ТОМАТО	1
LEBANESE CUCUMBER	1
BABY COS LETTUCE	1
RELISH	1 jar

FROM YOUR PANTRY

salt, pepper, curry powder

KEY UTENSILS

large frypan

NOTES

The flavour and heat levels of curry powder varies between brands. To ensure it's not too spicy, taste before adding our suggested amount.



1. COOK THE LAMB

Heat a frypan over medium-high heat. Slice **onion**. Add to pan along with **lamb** and cook for 5-6 minutes until browning begins, using the back of a spoon to break up mince.



2. ADD THE CHICKPEAS

Add 1 1/2 tbsp curry powder (see notes) to pan. Sauté for 1 minute. Pour in chickpeas (including liquid). Simmer for 5-7 minutes until liquid is reduced. Season with salt and pepper.



3. PREPARE FRESH ELEMENTS

Meanwhile, wedge **tomato**, halve and slice **cucumber** and pull apart **lettuce leaves**. Arrange on a platter along with **relish**.



4. FINISH AND SERVE

Add lamb to platter and serve tableside.





