



Product Spotlight: Pic's peanut Butter

Pic's award-winning peanut butter is made from fresh roasted peanuts in Nelson, New Zealand, and is perfect for our homemade satay sauce!



Spiced Lamb Salad with Peanut Dressing

Curried diced lamb tossed in a vibrant crunchy salad with bean shoots, cucumber and carrot, drizzled with a spiced peanut dressing and finished with chilli and coriander.



25 minutes



2 servings



Lamb

Make skewers!

*Thread lamb onto skewers and
barbecue instead if you prefer!
Add any veggies of choice*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	51g	41g	27g

FROM YOUR BOX

PEANUT BUTTER	2 slugs
LEMON	1
RED CHILLI	1
CORIANDER	1 packet
ROASTED PEANUTS	1 packet (40g)
CARROT	1
LEBANESE CUCUMBERS	2
BEAN SHOOTS	1 bag
DICED LAMB	300g

FROM YOUR PANTRY

oil for cooking, fish sauce, sugar (of choice), curry powder

KEY UTENSILS

frypan, stick mixer or blender

NOTES

We used a neutral oil for the dressing but olive oil would work well too!

You can deseed the chilli if you prefer less heat.



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1. PREPARE THE DRESSING

Blend together peanut butter, lemon juice, **1 tsp curry powder**, **2 tbsp fish sauce**, **1 tbsp sugar** and **1 tbsp oil** (see notes) using a stick mixer or blender. Set aside.



2. PREPARE THE GARNISH

Slice chilli (see notes). Chop coriander and peanuts. Set aside.



3. PREPARE THE SALAD

Julienne or grate carrot. Deseed and slice (or dice) cucumbers. Set aside with bean shoots.



4. COOK THE LAMB

Coat lamb with **1 tsp curry powder** and **oil**. Heat a frypan over high heat. Cook lamb for 6–8 minutes, tossing or until cooked to your liking.



5. FINISH AND SERVE

Gently toss cooked lamb with prepared salad. Drizzle with dressing and garnish with chilli, coriander and peanuts.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

