

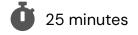




Spiced Lamb Salad

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.





2 servings



Make skewers!

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

FROM YOUR BOX

PEANUT BUTTER	2 tubs
LEMON	1
RED CHILLI	1
CORIANDER	1 packet
ROASTED PEANUTS	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.





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.





