



## Lamb & Tamarind Stir Fry

Serves 4

### INGREDIENTS

275g leg of lamb and sliced  
30g **Karimix Tamarind Chutney**  
Salt and pepper to taste  
1 tsp oil  
½ lemon juice and zest

### METHOD

1. Mix **Karimix Tamarind Chutney** with lemon zest, salt and pepper together in a bowl.
2. Add lamb slices and leave to marinade for an hour.
3. Heat up a frying pan. Add oil and add lamb mixture in, stirring until cooked.
4. Squeeze half a lemon over it and stir well.
5. Reduce heat and simmer until sauce is reduced by half.
6. Serve over a bed of stir fry peppers with **Karimix Mango Chutney** (See RED & GREEN PEPPER SALAD recipe) and crispy vermicelli.