

Using Karimix Tamarind Chutney and Karimix Chilli Pepper Relish

SPICY TAMARIND LAMB ROLLS

SERVES: 10 as a lunchtime snack

PREP: 40 minutes

COOK: 20 minutes

FOR THE LAMB MARINADE:

1kg lamb loin stir-fry strips

200g **Karimix Tamarind Chutney**

4g salt

40g **Karimix Chilli Pepper Relish**

½ lemon zest

½ lemon juice

30g hot water (for roasting option)

FOR THE FILLING:

100g onions, sliced

100g mixed peppers, sliced

40g fresh coriander, roughly chopped

12 spring onions, sliced

1 iceberg lettuce, shredded

20 Vietnamese rice sheets

10g lemon juice



METHOD:

1. Marinate lamb with **Karimix Tamarind Chutney**, **Karimix Chilli Pepper Relish**, lemon zest and salt and leave for 20 minutes.
2. Heat oil and stir-fry onions and lamb over a high heat until lamb is brown. Then add mixed peppers and stir-fry for another 5 minutes.
3. Remove from the heat and stir in the coriander and spring onions, squeeze some lemon juice and mix just before serving.
4. Dip rice sheets in warm water to soften as using them.
5. Divide the lettuce between the rice sheet and top with the tamarind lamb and vegetables, roll up and serve immediately.

TIP: Try chicken or pork instead. If using leg of lamb, roast for 60 minutes until tender, then "pull" lamb into shreds for wrap.



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