



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Mint

Mint is frequently used in various industries in the production of baked goods, chocolates and chewing gums as well as various lotions, perfumes and shampoos!



N2 Indian Lamb Skewers with Chapati & Chopped Salad

Mildly spiced lamb skewers using curry paste from Island Curries. Served with simple tomato and cucumber salad, minted yoghurt and chapati breads.

 30 minutes

 2 servings

 Lamb

January-February 2022

Change the flavour!

Instead of using the curry paste you can easily add some dried oregano, rosemary, lemon rind and garlic for a greek twist to this dish.

FROM YOUR BOX

CURRY PASTE	1 sachet
DICED LAMB	250g
MINT	1 bunch
LEBANESE CUCUMBER	1
GREEN CAPSICUM	1
TOMATO	1
NATURAL YOGHURT	1 tub (200g)
CHAPATI BREAD	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, vinegar (of choice)

KEY UTENSILS

grill/frypan or barbecue, frypan, skewers (optional)

NOTES

If you are not using skewers, heat a frypan to medium-high and cook, tossing, for 5-6 minutes or until cooked to your liking.

No gluten option - Chapati bread is replaced with 150g basmati rice. Place rice in a saucepan, cover with 1.5 x amount of water. Cover with a lid, cook over low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



1. MARINATE THE LAMB

Place curry paste and diced lamb into a bowl with **1/2 tbsp oil**. Mix well. Thread onto skewers (see notes).



2. MAKE THE SALAD

Pick mint leaves and set aside half for the sauce.

Dice cucumber, capsicum and tomato. Toss together with mint leaves, **1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper.**



3. COOK THE LAMB

Heat a pan (or barbecue) with **oil** over medium-high heat. Add skewers and cook, turning, for 6-8 minutes or until cooked to your liking.



4. MIX THE YOGHURT

Finely chop reserved mint leaves (2-3 tbsp) and combine with yoghurt, **1 tbsp olive oil, salt and pepper.**



5. WARM THE BREADS

Heat a frypan over medium-high heat. Add the breads and heat for 10 seconds each side or until golden. Remove and wrap in a clean towel to keep warm.



6. FINISH AND SERVE

Arrange all components on a serving platter and take to the table to share.

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**

