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UK FOODS AUSTRALIA

SPICED LAMB TACOS WITH MINTY YOGURT SAUCE

INGREDIENTS:

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- 2 tablespoons olive oil
- 400 gms lean Lamb strips
- ½ teaspoon Cajun seasoning
- ½ cup Colman's Mint sauce
- 4 tortilla wraps

Salad ingredients

- Cos lettuce
- Sliced tomato
- Red onion
- Cucumber slices
- Coloured capsicum strips
- Fresh coriander

Sauce

2 tablespoons Colman's mint sauce mixed with ½ cup plain Greek style yogurt, fresh chopped chilli and a squeeze of fresh lime juice.

INSTRUCTIONS

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Marinate the lamb in the oil and Cajun spice for 10-15 minutes then sear on the bbq grill or in a hot frying pan for 2-3 minutes until starting to brown. Add the mint sauce and toss to coat the meat, heating a further 2-3 minutes until caramelised.

Warm the tortillas and arrange in shallow serving bowls to create a nest, fill with your favourite salad ingredients, top with the seared minted lamb and drizzle over the yogurt sauce. Garnish with fresh coriander and serve with limes for squeezing.

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