



# Chermoula Spiced Lamb and Rice with Harissa and Mint Yoghurt

**Quick** 20 Minutes • **Medium Spice**

15



Lamb Mince



Basmati Rice



Garlic Clove



Mint



Harissa Paste



Chermoula Spice Mix



Tomato Puree



Chicken Stock Paste



Greek Style Natural Yoghurt

**Pantry Items**  
Oil, Salt, Pepper

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep. Ingredients in **red** are hot!

## Cooking tools

Kettle, frying pan, saucepan, sieve, lid, garlic press and bowl.

## Ingredients

Ingredients	2P	3P	4P
Lamb Mince**	200g	300g	400g
Basmati Rice	150g	225g	300g
Garlic Clove**	2	3	4
Mint**	1 bunch	1 bunch	1 bunch
Harissa Paste <b>14</b>	50g	75g	100g
Chermoula Spice Mix	½ sachet	¾ sachet	1 sachet
Tomato Puree	30g	60g	60g
Chicken Stock Paste	10g	15g	20g
Greek Style Natural Yoghurt** 7)	75g	120g	150g

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2604 /622	817 /195
Fat (g)	24.9	7.8
Sat. Fat (g)	9.4	2.9
Carbohydrate (g)	71.2	22.3
Sugars (g)	8.6	2.7
Protein (g)	29.9	9.4
Salt (g)	1.81	0.57

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7) Milk 14) Sulphites**

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## 1 Fry the Lamb

- Boil a half-full kettle.
  - Heat a medium frying pan on medium-high heat (no oil).
  - Once hot, add the **lamb mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat.
- IMPORTANT:** Wash your hands and equipment after handling raw mince. It's cooked when no longer pink in the middle.



## 4 Spice Things Up

- Once the **lamb** has browned, add the **garlic**, **harissa paste**, **chermoula spice mix** (add less of both if you'd prefer things milder) and **tomato puree**. Cook for 1 min more.
- Stir in the **water for the sauce** (see pantry for amount) and **chicken stock paste**. Season with **salt** and **pepper**.
- Bring to the boil, then cook until the **sauce** is slightly thickened, 2-3 mins.



## 2 Cook the Rice

- While the **mince** cooks, pour the **boiled water** into a large saucepan with **¼ tsp salt** on high heat.
- Add the **rice** and cook for 10-12 mins.
- Once cooked, drain in a sieve, then pop it on top of the pan and allow to steam until ready to serve.



## 5 Mix your Mint Yoghurt

- Meanwhile, mix together the **yoghurt** and **half the mint** in a small bowl.
- Season to taste with **salt** and **pepper**.



## 3 Prep Time

- Meanwhile, peel and grate the **garlic** (or use a garlic press).
- Pick the **mint leaves** from their stalks and finely chop (discard the stalks).



## 6 Finish and Serve

- Once the **sauce** has thickened, add the **cooked rice** to the **lamb** and mix well to combine.
- Share the **lamb and rice** between your bowls.
- Spoon the **mint yoghurt** on top and sprinkle over the remaining **mint** to finish.

Enjoy!