

Middle Eastern Style Spiced Lamb and Rice



with Harissa and Mint Yoghurt

Rapid 20 Minutes • Medium Spice • 1 of your 5 a day















Red Onion





Garlic Clove

Harissa Paste



Middle Eastern Style Spice Mix



Tomato Puree



Chicken Stock Paste



Greek Style Natural Yoghurt

Pantry Items Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

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
Red Onion**	1	1	2
Garlic Clove**	2	3	4
Mint**	1 bunch	1 bunch	1 bunch
Harissa Paste	1 sachet	1½ sachets	2 sachets
Middle Eastern Style Spice Mix	1 pot	2 pots	2 pots
Tomato Puree	1 sachet	2 sachets	2 sachets
Chicken Stock Paste	10g	15g	20g
Greek Style Natural Yoghurt** 7)	75g	120g	150g
Pantru	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	340g	100g
Energy (kJ/kcal)	2720 /650	801/191
Fat (g)	25.9	7.6
Sat. Fat (g)	9.5	2.8
Carbohydrate (g)	76.4	22.5
Sugars (g)	12.7	3.7
Protein (g)	29.6	8.7
Salt (g)	1.64	0.48

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

Allergens

7) Milk

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.

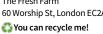
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Fry the Lamb

- a) Boil a full kettle.
- **b)** Heat a medium frying pan on medium-high heat (no oil).
- c) 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. The mince is cooked when no longer pink in the middle.



Cook the Rice

- a) While the mince cooks, pour the boiled water into a large saucepan with 1/4 tsp salt on high heat. Add the rice and cook for 10-12 mins.
- **b)** Once cooked, drain in a sieve and pop back in the pan. Cover with a lid and leave to the side until ready to serve.



Prep Time

- a) Meanwhile, halve, peel and thinly slice the red onion.
- **b)** Peel and grate the **garlic** (or use a garlic press).
- c) Pick the mint leaves from their stalks and finely chop (discard the stalks).



Spice Things Up

- a) Once the lamb has browned, add the onion and cook, stirring occasionally, until softened, 3-4 mins.
- b) Add the garlic, harissa paste, Middle Eastern style spice mix and tomato puree. Cook for 1 min more.
- c) Stir in the water for the sauce (see pantry for amount) and chicken stock paste. Season with salt and pepper.
- d) Bring to the boil, then cook until the sauce is slightly thickened, 2-3 mins.



Mix your Mint Yoghurt

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



Finish and Serve

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

Enjoy!