



Tandoori Lamb Cutlets

Serves: 1
Prep time: 10 Minutes +
Marinating: 30 Minutes +
Cooking time: 6-8 Minutes

Ingredients:

Marinade:

2 tablespoons tandoori paste
1 teaspoon lemon juice
1 tablespoon yoghurt
3 lamb cutlets
1 wedge lemon
Minted yoghurt *optional



*So Easy - So Tasty
Finger licking delicious*

Method:

- Mix the marinade together in a bowl
- Add the lamb and coat each side evenly with the paste, refrigerate for 30 minutes +
- Cook on heated grill pan or BBQ until browned and cooked through, approx. 2-3 minutes each side
- **Serve** with a wedge of lemon and minted yoghurt. **Enjoy!**