

# Warm Asian Lamb Salad



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minute**

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**Wattie's**

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**Serves:** 4 **Prep time:** 20 minutes **Cook time:** 10 minutes



## Marinade

- 1 Tbsp **Gourmet Garden Ginger**
- 1 Tbsp **Gourmet Garden Mild or Hot Chilli**
- 1 Tbsp olive oil
- 1 Tbsp lemon juice
- 400g lean lamb leg steaks, cut into 1cm wide strips

## Dressing

- 2 Tbsp **Gourmet Garden Coriander**
- 2 Tbsp **Gourmet Garden Mild or Hot Chilli**
- 1 tsp brown sugar
- ¼ cup lemon juice

- 125g rice stick noodles
- 1 large carrot, peeled and cut into thin strips
- 100g snow peas, blanched
- ½ cucumber, seeds removed and sliced diagonally
- handful of watercress or rocket
- ¼ cup roasted peanuts (optional)



1. Place the marinade ingredients into a bowl. Add the lamb. Cover and leave to marinate in the fridge for 20 minutes.
2. Prepare the salad dressing by combining the **Gourmet Garden Coriander**, **Gourmet Garden Mild or Hot Chilli**, brown sugar and lemon juice. Whisk to combine and set aside.
3. Cook the rice stick noodles in boiling water for 3-4 minutes, until tender. Drain and refresh in cold water. Drain well and then cut into shorter lengths and place in a large bowl. Add the carrot sticks, blanched snow peas and sliced cucumber. Toss the dressing through the salad.
4. Heat a dash of oil in a frying pan. Add the lamb strips and cook over a high heat for 2-3 minutes on each side, until the lamb is just cooked. Remove from the heat.
5. Gently toss the warm lamb through the salad. Transfer to a serving platter. Add watercress and garnish with peanuts if desired.