Tandoori Lamb Cutlets

A homely, yet unique meal for the family.

Ingredients

6 lamb cutlets well-trimmed

50 g Tandoori paste

100 g natural yoghurt

1/4 cup chopped fresh coriander

Method:

1. In a large bowl, combine the Tandoori paste with half the yoghurt and half the coriander. Add the cutlets and coat well. Cover with cling wrap and marinate for at least 1 hour.
2. In a non-stick frying pan, cook the cutlets until cooked.
3. Drizzle with the remaining yoghurt mixture and sprinkle with the remaining coriander.