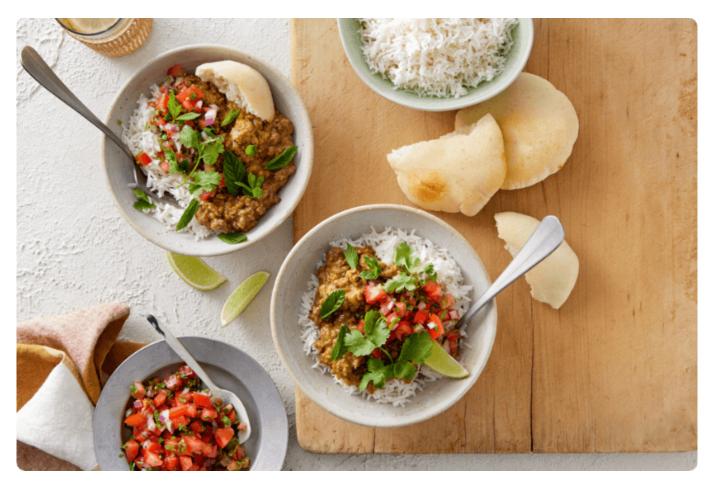
Lamb & Lentil Masala



I realise this uses a jar, but gee it's a jar of deliciousness. This is that perfect dinner full of goodness on those nights when late in from life, time just isn't on your side.

Ingredients

500 g lamb mince

400 g can lentils, drained

450 g jar Korma sauce

4 pita rounds

Method:

- 1. In a non-stick frying pan over medium-high heat, cook the mince, stirring often to brown.
- 2. Season with sea salt and cracked pepper.
- 3. Rinse the lentils, drain and add to the mince, stir to combine.
- 4. Add the Korma sauce and bring it to a gentle boil, before reducing the heat and allowing it to simmer for 15 minutes.
- 5. Meanwhile, preheat oven to 180C.

- 6. Place pitas on a baking tray and season before cooking them for 15 minutes or until just crispy.
- 7. Serve the warm pittas with the mince.
- 8. Serve this yummy dish with a side bowl of diced red onion, tomatoes, cucumber, and coriander for some fresh seasonal flavours.