

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.