

Lemongrass & Chilli Cutlets



Get the party started with Lamb.

Recipe supplied by Australian Lamb.

Ingredients

8 lamb cutlets, excess fat trimmed

2 tbsp olive oil

1 long red chilli, seeds removed, finely chopped

1 lemongrass stalk, white part only, finely chopped

1/2 red onion, finely diced

1 large avocado, diced

150 g grape tomatoes, diced

1 Lebanese cucumber, diced

Zest and juice of 1 lime + extra wedges, to serve

2 tbsp mint leaves, finely chopped + extra sprigs, to serve

Baby salad leaves, red capsicum, thinly sliced, to serve

Method:

1. Place lamb cutlets, half the oil, chilli and lemongrass in a large snap-lock bag. Season and toss well to coat.
2. Heat a large non-stick frying pan over medium-high heat and cook cutlets, in batches, if necessary, for 3-4 minutes each side or until cooked to your liking. Set aside on a plate loosely covered with foil to rest for 5 minutes.
3. In a medium bowl place onion, avocado, tomatoes and cucumber and add lime zest and juice, mint and remaining oil. Season and toss well to coat.
4. Serve cutlets with avocado salsa, lime wedges, mint leaves, salad leaves and capsicum.