



Spicy Egg and Minced Lamb Roll

Difficulty
Easy

Cal/serv.
550kcal

Fat/serv.
25g

Serves
4



Ingredients

- 2 tbsp Patak's Mild Curry Paste
- 4 Eggs
- 200g Minced Lamb
- 1 Onion, diced
- 3 Tomatoes, diced (or 1 small can)
- 2 tbsp Olive Oil
- 1 tbsp Fresh Coriander, chopped
- 4 Tortilla Wraps or Naan bread
- Salt as required

Instructions

1. Heat the olive oil in a pan and fry the diced onions for 2 minutes then add the minced lamb and fry for 5 minutes.
2. Add the Patak's Mild Curry paste and continue to fry for another 2- 3 minutes.
3. Add the diced tomatoes and cook whilst stirring continuously on a medium heat for 20 minutes.
4. When the lamb becomes tender scramble the eggs in a separate bowl then mix in with the meat. Add the chopped coriander and remove from the heat.
5. Heat the tortillas or naan bread, place the lamb mixture along the centre of each chapatti and roll them up.
6. Serve hot, as a starter or as a main dish with a side salad.

