

BOWLAND FOOD HALL

INSPIRED RECIPES



Moroccan Lamb Flatbread

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Moroccan Lamb Flatbread

Prep 30 mins | Cooking 15 mins | Feeds 4

INGREDIENTS

400g Thinly sliced leg of lamb

1 Cucumber

3 Tomatoes

1/2 Red onion

1 Gem lettuce

1 tin Mr Organics Chickpeas

1 Bunch spring onion

Mint yogurt

Humous

Jar Perello chillis

Jar Alfez Baharat 7 spice mix

4 tbsp olive oil

1 Alfez Moroccan Flatbread Kit

Flour for dusting

1 Lemon



METHOD

1. Marinate lamb in Baharat with 1 tbsp of olive oil in advance.

2. Make a simple salad using roughly chopped lettuce, cucumber and tomato, finely chopped red onion and spring onion and chickpeas. Squeeze in the salad a wedge of a lemon, 1 tbsp of oil, salt and pepper and toss gently.

3. Make and cook the flatbread as per the instructions on the packet and keep warm

4. Heat a frying pan until hot, with tongs place the lamb in the frying pan as flat as possible and sear for 30 secs each side.

5. Build the flatbreads to your liking, with the lamb, salad and chillis, humous and mint yogurt drizzle.

Also, tastes great with Pomegranate seeds and pine nuts!

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