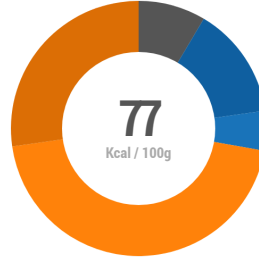


# Grilled Ras el hanout spiced mutton cutlets

with yoghurt, padron peppers chilli oil and crispy onions & garlic

OVERVIEW ...



CALORIES:

19.3% Carbs

8.5% Protein

72.2% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



WHEAT



MILK



MUSTARD

MAY CONTAIN:



CELERY



SESAME

RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

British Red Tractor Long Bone Mutton Rack..

5001947

U **375g**

**3 x each**

*unchanged*

114931 Wholesome Farms Greek Style Yoghurt.. - BRAKES

114931 GREEK STYLE YOGURT

BRAKES **200g**

*unchanged*

124179 Padron Peppers..

PADRON PEPPERS

BRAKES **125g**

*unchanged*

89775 Prep Premium Chilli Infused Oil.. - BRAKES

89775 CHILLI INFUSED OIL

BRAKES **20ml**

*unchanged*

134544 Kuhne Crispy Fried Onions.. - BRAKES

134544 FRIED ONIONS

BRAKES **15g**

N/A

113112 Spicentice Ras El Hanout Rub..

RAS EL HANOUT RUB SPICENTICE

BRAKES **5g**

N/A

13120 Peeled Garlic.. - BRAKES

13120 PEELED GARLIC

BRAKES **15g**

*unchanged*

120190 Sweet Red-Drop Peppers.. - BRAKES

 120190 SWEET RED-DROP PEPPERS

BRAKES **10g**

unchanged


113882 Premium Large Mint Bunch.. - BRAKES

 113882 PREMIUM LARGE MINT BUNCH FRESH DIRECT

BRAKES **2g**

N/A

151388 Fresh Kitchen Pickled Sweet & Sour Red Onion.. - BRAKES

 151388 PICKLED SWEET & SOUR RED ONION

BRAKES **5g**

unchanged

350098 Tate & Lyle Caster Sugar 2kg.. - BRAKES

 350098 CASTER SUGAR

BRAKES **5g**

N/A

113885 Herb Bunched Coriander.. - BRAKES

 113885 HERB BUNCHED CORIANDER FRESH DIRECT

BRAKES **2g**

N/A

PRODUCTS / PACK SIZES ...

**1 Serving**



 779g / 605kcal

# 1.0

COOKING INSTRUCTIONS & NOTES

METHOD

**Preparation:**

Cut the mutton into cutlets  
Roughly chop garlic into chunks  
Pick mint leaves

**Method:**

1. Rub the cutlets into the ras el hanout spice - season, oil and place onto a hot grill to sear/char all over.
2. Season and oil the padron peppers and place these onto the hot grill, cook until to charred
3. Once all are suitably charred and blackened transfer to an oven at 180oC for 4-6 minutes.
4. In a pan over a medium heat fry the garlic gently in the chilli oil until just crisping - add in the sugar and gently caramelize - add in the crispy onions, mix well and remove from the heat.
5. Spoon the yoghurt onto a plate, followed by the padron peppers and cutlets
6. Next spoon over the crispy garlic/onion mix, garnish with the mint, coriander and the pickles.  
Serve!