



# Chilli Lamb Stir Fry

SERVES 4

## INGREDIENTS

480g lamb loin or backstrap, thinly sliced  
2 tbs light soy sauce  
2 tbs Chinese rice wine  
½ tsp ground white pepper  
1 tsp olive oil  
1 tbs salt reduced soy sauce  
2 tbs chingkiang (brown) vinegar

1 tbs sesame oil  
4 garlic cloves, thinly sliced  
2 small red chillies, thinly sliced  
1 bunch spring onions, cut into 3cm lengths  
1 bunch broccolini or baby broccoli, halved  
To serve  
Sliced chilli and spring onion to garnish

## METHOD

1. Combine the light soy, rice wine, pepper and oil in a bowl and stir through the sliced lamb. Allow to marinate for at least half an hour.
2. Combine the soy sauce, vinegar and sesame oil in a small bowl.
3. Heat a wok or frying pan over high heat. Add the lamb in batches and stir fry quickly until just done. Return the lamb to the wok then add the garlic, chillies, spring onion, broccolini and reserved sauce. Heat through.
4. Serve with extra chilli and spring onion.

