



Lamb Stir Fry

SERVES 4

INGREDIENTS

2 tbs fish sauce
2 tbs salt reduced soy sauce
1 tbs Maggi seasoning
¼ tsp ground white pepper
1 tbs olive oil
480g lamb backstrap or loin, thinly sliced
4 shallots, thinly sliced
2 garlic cloves, crushed

2 red chilli, deseeded and finely chopped
4 spring onions, cut into 3cm lengths
½ cup mint leaves
½ cup Thai basil leaves
To serve
1 bunch Chinese broccoli (gai lan),
steamed

METHOD

1. Combine fish sauce, soy sauce, seasoning and pepper in a bowl.
2. Heat half of the olive oil in a wok and stir fry lamb in batches. Set aside.
3. Heat remaining oil in wok, add garlic, shallot and chilli. Stir fry until fragrant. Return the meat to the wok with the spring onions and reserved sauce mix. Stir fry until heated through then add the fresh herbs.

