



WILD. NATURAL. SUSTAINABLE.

# Falafel Spiced Kangaroo Loin with Chili-Herb Pesto

• Prep Time: 25 minutes • Yields: 4 -6 servings

## Ingredients:

1 pkg. Fossil Farms Boneless Kangaroo, 2 lbs.

2 tbsp. cumin seed  
2 tbsp. coriander seed  
1 tsp. chili flakes  
1 tsp. ground garlic  
1 tsp. ground onion  
2 tbsp. canola oil  
Fine sea salt to taste

## Chili-Herb Pesto:

1 cup mint leaves thinly sliced  
1 cup cilantro leaves thinly sliced  
1 serrano chili seeded and minced  
1 tbsp. minced ginger  
1 tbsp. minced shallot  
1 tbsp. minced garlic  
¼ cup lemon juice  
1/3 cup extra virgin olive oil

## Equipment:

Stove  
Oven  
Measuring cups & spoons  
Small bowl  
Large Skillet  
Meat thermometer

## Method:

- 1 Preheat oven to 375°F.
2. To make the chilli herb pesto sauce; combine all ingredients in a bowl and stir.
3. Season with salt and black pepper to taste. Sauce should be somewhat loose.
4. If thick and pasty add a little lemon juice and olive oil to loosen it up, then set aside.
5. Season the kangaroo loin with sea salt and set aside.
6. In a spice ginger combine cumin seed, coriander seed and chili flake and grind.
7. Mix in ground garlic and onion. Season the whole loin with the spice mixture.
8. Heat the oil on high in a pan big enough to fit the kangaroo loin and sear on all sides to create a crust.
9. After you have seared all sided place pan in the oven and roast for 7-10 minutes.
10. Internal temperature should be 130°F for medium rare which is the optimal temperature for serving kangaroo loin.
11. Let rest for 5 minutes and slice. Serve with Pesto on the side and enjoy!

