

**HARRIS FARM
HEROES**

**LAMB BACKSTRAP TACOS WITH
AVOCADO AND HOT SAUCE**

PREP TIME: 25 MINUTES | SERVES: 4



LAMB BACKSTRAP \$34.99/KG*

LEAN, TENDER AND JUICY AUSSIE LAMB. A LIL' SOMETHING \$PECIAL.

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LAMB BACKSTRAP TACOS WITH AVOCADO AND HOT SAUCE

PREP TIME: 25 MINUTES | SERVES: 4

INGREDIENTS

- 480g lamb backstrap
- 2 TBSP vegetable oil
- 2 TSP Mexican spice mix
- 4 large or 8 small soft flour or corn tortillas
- 4 TBSP garlic sauce dip
- ½ small red onion sliced
- ¼ small red cabbage sliced
- 1 avocado sliced
- ¼ bunch mint
- ¼ bunch coriander
- 4 TBSP dukkah
- 1 lemon or lime
- 4 extra virgin olive oil
- Hot sauce to taste

METHOD

1. Heat the olive oil in a fry pan.
2. Season the lamb well with the Mexican spice mix, add to the fry pan and cook to your liking.
3. Rest the lamb for 5 minutes then slice thinly.
4. To serve, place the tortillas onto plates, spread garlic sauce, top it up with onion, cabbage, avocado, lamb slices, mint and coriander. Sprinkle the dukkah on top and finish with a squeeze of lemon/lime, a drizzle of olive oil and a splash of hot sauce.

TIPS

Add jalapenos for some extra heat.



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*We are committed to offering the best value pricing possible on this product. At times our meat pricing can be impacted by highly variable market demands which may see this everyday pricing commitment not be able to be met.