



## MEXICAN SPICED LAMB FLATBREADS

### INGREDIENTS

#### For the lamb

- 1.5 kg lamb shoulder
- 2 tbsp Much Adobo About Nothing rub

#### For the sauce

- 4 tbsp mayonnaise
- 1 tbsp sriracha/hot chilli sauce
- 12 flatbreads

#### For the pickled vegetables

- 1/2 cucumber, small dice
- 1/2 onion, small dice
- 5 radishes, thinly sliced
- 60 ml white vinegar
- 50g white sugar
- 2 tbsp water
- 1 baby gem lettuce, thinly sliced

## INSTRUCTIONS

1. Rub the Much Adobo About Nothing all over the lamb shoulder, and return to the fridge overnight
2. Place the lamb shoulder in a roasting pan and cover with foil. Put in the oven at 140 °C for 5 hours
3. Remove the foil from the lamb for the final 2 hours
4. Add the vinegar, sugar and water to a pan and bring to a boil before removing from heat
5. After allowing to cool for 2 minutes pour the pickling liquor over the diced/sliced vegetables and allow to cool for 1 hour
6. Make the sauce by mixing the Sriracha with the mayonnaise
7. When the lamb is cooked, remove from the oven and let it rest for 30 minutes
8. Shred the lamb using two forks
9. Build the flatbreads by adding the shredded lettuce, followed by the lamb, and top with the pickled vegetables and sriracha mayonnaise



Feeds

6



Prep time

10 h



Cook time

5 h

