

# Lamb cutlets with satay sauce recipe



**Serves 4**

## **Ingredients**

2 tsp turmeric

½ tsp caster sugar

3 tbsp light-flavoured oil

12 French-trimmed lamb cutlets

a small handful of coriander leaves

a small handful of mint leaves

1 red onion, finely sliced

Wicked Gourmet Peanut Satay Sauce warmed

## **Directions:**

Whisk the turmeric, sugar, a teaspoon of sea salt and two tablespoons of the oil together in a shallow dish. Add the lamb cutlets and set aside in the fridge to marinate for five minutes.

Preheat a char-grill or griddle pan to medium-high heat and drizzle with the remaining tablespoon of oil.

Grill the lamb cutlets for three minutes on each side or until crusty on the outside and pink in the middle.

Dress with the herbs and onion and serve with warmed Wicked Gourmet Peanut Satay Sauce.



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