

turn over for
**HOT SEARED
BEEF SALAD WITH
NEW POTATOES**

Serving suggestion



HERE COMES THE
Summer **BBO KEEMA LAMB SLIDERS**



SERVES: 4



PREP: 15 - 20 MINS



COOKING TIME: 25 MINS

INGREDIENTS

- 454g/1lb Cranstons Lamb Mince
- 2 Garlic Cloves (peeled & finely chopped)
- 2.5cm/1" Piece Fresh Root Ginger (peeled & finely chopped)
- 1-2 small Green Chillies (de-seeded & finely chopped)
- 2tsp Ground Cumin
- 3tbsp Garam Masala or Medium Curry Powder
- Salt & Black Pepper

For The Pea And Tomato Relish

- 100g Fresh or Frozen Peas (thawed if using frozen & mashed)
- 4 medium Tomatoes (roughly chopped)
- Large handful Coriander (freshly chopped)

METHOD

- In a large bowl mix all the burger ingredients together. Using slightly damp hands shape the mixture into 8 x 5cm/2inch burgers. Cover and chill for 20 mins.
- **Meanwhile, prepare the pea and tomato relish:** In a small bowl mix together the peas, tomatoes and coriander; season to taste and set aside.
- Cook the burgers under a preheated moderate grill or on a prepared barbecue for 3 - 4 mins on each side until thoroughly cooked and the meat juices run clear.
- Serve in mini burger buns with a spoonful of relish and mango chutney or raita.

WE RECOMMEND

Mr Kikki's Mango Chutney