

Lamb Stir-fry Noodles

This recipe is a family favourite, loved by all 5 of us. It's really quick, easy to make, and so tasty it will have you thinking twice before reaching for the takeaway menu.



Serves: 4

Prep Time: 10 minutes

Rest/Marinate Time: 0

Cooking Time: 15 minutes

Ingredients

- 400 g lamb leg steaks, finely sliced.
- 2 heaped teaspoon of ground cumin.
- 4 tbsps of dark soy.
- 2 tbsps sweet chilli sauce.
- Chilli flakes, to taste.
- 1 Red pepper, finely sliced.
- 1 Yellow pepper, finely sliced.
- 6 Spring onions, cut into 1-inch pieces.
- 2 packs of 2x150g straight to wok noodles.
- 1 handful of fresh coriander, roughly chopped
- 1 handful of fresh mint, roughly chopped.

Method

- In a bowl combine the cumin, chilli flakes, 2 tbsp of the soy and season. Add the lamb and mix well to coat all the lamb, leave to marinate for 20 minutes.
- Get a large pan/wok over a high heat and once really hot add a splash of oil (not olive oil). Add the lamb and fry for a couple of minutes, then place in a bowl to one side.
- Give the pan/wok a wipe, add another splash of oil than add the peppers and spring onions. Stir-fry for a few minutes till the veg just starts to soften, at that point return the lamb and mix all together.
- Now add the noodles, the remaining soy, the sweet chilli sauce and the herbs. Give it a final mix and you are good to go.