



LAMB, PINEAPPLE AND HOISIN LETTUCE CUPS

Ingredients

1 gem lettuce broken individual leaves
Cold, leftover leg of lamb, sliced thinly
½ pineapple, cut into chunks
A handful of fresh coriander leaves

2 fresh red chilis, thinly sliced
2 spring onions, thinly sliced
Handful of salted peanuts, roughly chopped
2 limes, quartered
60 ml of hoisin sauce

Method

1. Pack all the ingredients out on a platter.
2. Build your lettuce cups by placing the lamb and pineapple into the whole gem lettuce leaves.
3. Finish off with all the toppings and add a drizzle of hoisin sauce and a squeeze of fresh lime juice before serving.

Serves

