



## *Lamb Cutlets with Thai Peanut Sauce*

Preparation Time: 10 mins

Cooking Time: 10 mins

Serves: 4

Difficulty: Easy

### INGREDIENTS

- 8 lamb cutlets
- 1/3 cup crunchy or smooth peanut butter
- 2 garlic cloves minced
- 2 tablespoons ketchup/tomato sauce
- 1 tablespoon green or red curry paste
- 2 tablespoons peanut oil
- 1/3 cup cilantro leaves
- 1 tablespoon Asian fish sauce
- 1 tablespoon lime juice
- 1 tablespoon soy sauce
- 1 teaspoon sugar

#### Note:

- Thai Red Curry Paste is hotter than green
- Thai Green Curry Paste is more unique in flavor
- I like to make double the amount of peanut sauce, as you can never have enough.
- Lamb can be switched out for chicken but takes longer to cook.

### DIRECTIONS

1. In food processor, pulse garlic and cilantro until finely chopped.
2. Add all remaining ingredients except the lamb, pulse until a paste forms.
3. Coat lamb in paste on both sides (approx. 1/4 cup of the paste.) I like to do this in advance and refrigerate for a few hours for maximum flavor
4. On a grill, cook lamb on medium-high heat for approximately 4 mins each side. Let rest for a few minutes just before serving.
5. In a small saucepan, add the remaining thai peanut paste, cooking over low heat, whisking in water gradually until it becomes a pourable sauce. Note: I find the flavor a little strong so I add more crunchy peanut butter and water until the flavor is to my liking.

#### Serve with:

- Jasmine rice (I pack a ramekin with the jasmine rice and turn upside down to empty out on a plate to form a round cake.)
- Sesame carrots
- Spicy Roasted Cauliflower
- Sprinkle with a little chopped cilantro.