



Mushroom, lamb and asian green stir-fry

Preparation: 10 minutes (+10 minutes marinating time) Cooking: 14 minutes Serves: 4

400g lamb loin fillets, thinly sliced
2 tbs ketchup manis
2 tbs sweet chilli sauce
2 tbs sesame seeds
2 tbs peanut oil
1 red onion, cut into thin wedges
400g button mushrooms, sliced
1 bunch baby bok choy, leaves separated, stems chopped
200g snow peas, trimmed
cooked jasmine rice, to serve

1. Combine lamb, ketchup manis and sweet chilli sauce in a medium bowl, mix well to combine. Cover and place in the fridge 10 minutes if time permits.
2. Heat a wok over high heat until hot. Add sesame seeds and stir-fry 2 minutes or until golden. Remove to a plate.
3. Add 3 teaspoons oil and half the lamb and stir-fry 2 minutes or until brown. Remove to a plate and repeat with oil and remaining lamb.
4. Add remaining 2 teaspoons oil to the wok and heat until hot. Add onion and stir-fry for 1 minute. Add the mushrooms and stir-fry 2 minutes. Add bok choy stems, snow peas and stir-fry 1 minute.
5. Add lamb and bok choy leaves and stir-fry 1-2 minutes or until heated through. Stir through the sesame seeds and serve immediately with rice.