OVERALL time: 60 mins

LEFTOVER LAMB - 3 WAYS

Indulge in the rich flavors of lamb prepared three delightful ways with this versatile recipe collection. From savory lamb flatbreads to a quick and easy cheats leftover lamb ragu pappardelle, and a fragrant lamb biryani bursting with spices, each dish offers a unique and delicious experience. Elevate your culinary skills and savor the succulent taste of lamb in these creative and mouthwatering recipes.

Metric

Number of servings : 4

ingredients

For the Pickled Onion

- 1 red onion, thinly sliced
- 125 ml Water
- 125 ml Apple Cider Vinegar
- 15 ml Sugar
- 5 ml **Cape Herb and Spice Atlantic Sea Salt**

Flatbread Dough

- 300 g Double Cream Greek Style Yoghurt
- 300 g Self-raising Flour
- 5 ml **Cape Herb and Spice Atlantic Sea Salt**

For Flatbread Filling

- 250 g Leftover roast lamb, shredded & warmed
- 125 ml Hot Stock, beef, lamb or chicken would all work well
- 5 ml **Cape Herb and Spice Greek Style Lemon & Herb Rub**

For the Flatbread Topping

- 250 ml Double Cream Greek Style Yoghurt
- 1 bunch Fresh Mint Leaves
- 1 bunch Fresh Coriander, roughly chopped

For the Lamb Pappardelle

- 1 Onion, finely sliced
- 1 Stalk of Celery, sliced
- 1 grated carrot
- 2 Cloves of garlic, minced
- 400 ml Tomato Passata
- 10 ml **Cape Herb and Spice Mediterranean Style Roasts Rub**
- 250 g Leftover Roast Lamb, Shredded
- 30 ml Fresh Oregano Leaves
- 250 ml ;am, Chicken or Vegetable Stock
- 400 g Dried Pappardelle Pasta
- For Cooking Olive Oil
- For Serving Parmesean

For the Biryani

- 30 ml Olive Oil
- 1 Large Onion, Sliced
- 15 ml Ginger, grated
- 4 Cloves Cloves of Garlic, Minced
- 1 bunch Coriander, roughly chopped
- 250 g Leftover Roast Lamb, Shredded
- 30 ml **Cape Herb and Spice Cape Malay Curry Spice**
- 30 ml Sultanas
- 300 g Basmati Rice
- 5 ml **Cape Herb and Spice Atlantic Sea Salt**
- 500 ml Hot stock of choice
- For Serving Fresh Coriander
- For Serving Plain Yoghurt

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 40 mins | COOKING TIME: 20 mins

1. LEFTOVER LAMB FLAT BREADS

For the pickled onion:

Place the sliced onion in a heat-proof bowl.

In a small saucepan, combine the water, vinegar, sugar and **Cape Herb & Spice Salt** .

Bring the mixture to a simmer.

Pour the hot mixture over the onions.

Allow to cool.

Refrigerate until serving.

For the flatbread:

Combine yoghurt, flour and salt in a bowl and mix well.

Place on a lightly floured surface and knead until it comes together well.

Divide the dough into 6.

Roll and gently stretch each piece into an oval flatbread.

Heat a griddle pan on high heat.

Cook the flatbreads until puffed and bar-marked in spots, around 2 to 3 minutes per side.

Combine warmed lamb and stock.

Season with **Cape Herb & Spice Greek Style Lemon & Herb** Seasoning.

Leave for 5 minutes for the lamb to rehydrate and soak up the stock.

Spread a dollop of yoghurt onto each warm flatbread.

Top with juicy shredded lamb.

Finish with pickled onions, mint and coriander.

Sprinkle with a little extra **Cape Herb & Spice Greek Style Lemon & Herb** Seasoning.

Cut into slices and serve.

2. CHEAT'S LEFTOVER LAMB PARPADELLE

Heat a drizzle of olive oil in a large saucepan over medium-high heat.

Add the onion, celery and carrot.

Cook until soft and fragrant.

Add the garlic and cook for a minute.

Pour in the passata and season everything well with **Cape Herb & Spice Mediterranean Style Roasts** Seasoning.

Bring to a simmer.

Add the leftover lamb, fresh oregano and stock.

Mix well.

Simmer for a few minutes until sauce has thickened and flavours have developed.

While the sauce is simmering, cook the pappardelle pasta in a large saucepan of salted boiling water until al dente

Drain.

Add pasta to the saucepan of ragu and toss to coat.

Divide ragu among serving bowls and shower with a generous amount of parmesan cheese.

3. SPEEDY LEFTOVER LAMB BRIYANI

Rinse rice well and leave to soak for 10 minutes.

Heat olive oil in a large saucepan with a lid.

Add the onion and cook until tender.

Add the ginger and garlic and cook until fragrant.

Add the coriander, stir through.

Add the shredded leftover lamb, **Cape Herb & Spice Cape Malay Curry** Spice and sultanas.

Mix well.

Drain the rice.

Cover the mix with the basmati rice and then gently pour over the stock.

Bring to a gentle simmer and seal with a lid.

Cook gently for 15 minutes until the rice is tender and all the stock has been absorbed.

Remove from the heat.

Fluff rice with a fork, mixing through the lamb and onions.

Serve the biryani in generous mounds with a dollop of yoghurt and fresh coriander leaves.

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | http://thesecretlifeofbee.co.za/

https://capeherb.co.za
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