



HOI SIN LAMB

Serves 4 Time to make 25 mins, prep 10 mins, cook 15 mins Total cost \$23.08 / \$5.77 per serve

✓gluten free ✓dairy free

2 teaspoons **caster sugar**
1 tablespoon **rice wine vinegar**
¼ cup **Chang's Hoisin Sauce**
300g **Chang's Rice Vermicelli**
Noodles
120g **baby mesclun greens**
2 **lemons**, peeled, segmented
1 **Lebanese cucumber**, halved lengthwise, thinly sliced
cooking oil spray
4 x 150g **lamb leg steaks**
1 tablespoon **crushed, unsalted peanuts**

1 Combine ¼ cup water with sugar, rice vinegar and hoi sin sauce. Set aside.

2 Place noodles into a heat-proof bowl and cover with boiling water. Set aside for 5 minutes, or until tender. Drain and rinse under cold water. Cut noodles into 6cm lengths and return to bowl. Add lemons, noodles, salad greens and cucumber and toss well.

3 Spray a chargrill with oil and place over high heat. Cook lamb for 3-4 minutes each side for medium. Remove from pan and stand for 10 minutes. Slice thickly. Serve over vermicelli salad and drizzle with hoi sin mixture. Sprinkle with peanuts and serve.

LOW
kJ

PER SERVE

1,420kJ/339cal	Sugars 4.7g
Protein 36g	Fibre 2g
Total Fat 11g	Sodium 741mg
Sat Fat 4.5g	Calcium 47mg
Carbs 21g	Iron 3.9mg

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