

Tamari and chilli glazed lamb with shredded vegetable pickle

Total time **60 mins 20 mins** preparation time **30 mins** marinating time **10 mins** cooking time

Nutritional facts (per portion):

1634 kJ / 390 kcal

INGREDIENTS

4 portion(s)

4 tbsp Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce

2 tbsp rice vinegar

1 tsp hot chilli paste (or to

taste)

2 tbsp mirin

1 tsp sesame oil

1 tsp finely chopped fresh

rosemary leaves or

1/2tsp dried

12 lamb cutlets

Pickle:

1 large courgette, trimmed

and grated

1 tsp salt

7.5 cm piece of white radish,

grated

1 large carrot, peeled and

grated

1 tsp Kikkoman Naturally

Brewed Tamari Gluten

free Soy Sauce

1 tsp sesame oil2 tsp sesame seeds

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rosemary sprigs, to

garnish

PREPARATION

Step 1

Mix together the soy sauce, rice vinegar, hot chilli paste, mirin, sesame oil and rosemary. Lay the lamb cutlets in a single layer in a large shallow dish and pour the soy sauce mixture over them. Cover the dish with cling film and leave in the fridge overnight to marinade.

Step 2

To make the pickle, place the grated courgette in a colander set over a plate to catch drips, sprinkle with the salt and leave for 30 minutes. Drain, rinse well and pat the courgette dry with kitchen paper. Mix with the grated radish and carrot and drizzle with the soy sauce and sesame oil.

Step 3

Lift the lamb cutlets from the dish and grill for 5-8 minutes or until cooked to your liking, turning once and basting with any marinade left in the dish.

Step 4

Serve the lamb with the courgette pickle with the sesame seeds sprinkled over. Garnish with fresh rosemary sprigs.