



NEHA'S
INDIAN · INSPIRED



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**Lamb Sliders with
Neha's Tomato Chutney**
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500g minced lamb	10 slider buns
40 ml pineapple juice	finely sliced red cabbage
1 ½ tbsp minced garlic	mayonnaise
1 egg	Neha's Tomato Chutney
1 tsp Salt	
½ bunch fresh coriander leaves finely chopped including the stems	
2 tbsp vegetable oil	

1. In a mixing bowl, mix the minced lamb, salt, minced garlic and pineapple juice together. Keep mixing it till the mixture becomes slightly wet. You will notice the pineapple juice will soften/tenderize the mince. Add the chopped coriander and mix and leave aside for a minute or two. The mixture will be quite wet.
2. Add an egg to the mixture, and mix one final time to get all the ingredients together. Make small patties into a size that will fit into your sliders.
3. In the mean time, heat the vegetable oil in a pan. Once the oil is hot, put 2 to 3 patties at a time into the pan. Cook till the base of the patties is dark brown and then flip to cook the other side the same way. Remove from the pan, rest the patties and get ready to assemble!
4. Take one slider bun and slice into half. Add a cooked lamb patty to the base half of the slider, garnish with cabbage and mayonnaise. Add a generous helping of Neha's Tomato Chutney and cover it with the top half of the slider bun! Enjoy!