



Lamb Soft Tacos

with Tomato, Pea and Lime Mash



20-30min



2 Portions

Take to the streets of Mexico, metaphorically speaking, with this fast, kid-friendly combo. Who doesn't love a soft taco? Especially when there's lamb, mild spicing, pea and lime mash and a drizzle of mellow yoghurt involved.

What we send

- 1,6
- 7
- coriander
- 1 garlic clove

What you'll require

- olive oil
- sea salt and pepper

Utensils

- medium frypan
- potato masher
- sieve
- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 660kcal, Fat 28.1g, Carbs 56.3g, Proteins 41.0g



1. Cook peas

Bring a small saucepan of salted water to the boil then cook the **peas** for 2-3 mins until tender. Refresh under cold water then drain. Set aside. Finely chop the **coriander**, discarding the stems.



2. Make pea mash

Squeeze the juice of **half the lime** (the remaining lime won't be used in this dish). Finely chop the **tomato**. Put the **peas**, **2 tsp olive oil**, **2 tsp lime juice** and **salt and pepper** in a medium bowl. Using a fork or a potato masher, coarsely mash the peas. Stir in the **tomato** and set aside.



3. Cook onion

Crush or finely chop the **garlic**. Finely chop the **onion**. Heat **2 tsp olive oil** in a medium frypan over medium heat. Cook the onion and garlic for 3 mins, stirring, or until softened.



4. Brown lamb

Increase the heat to high. Add the **lamb** and **1 tsp cumin and coriander spice blend** (the remaining spice blend won't be used in this dish). Cook for 2-3 mins, breaking up the mince with a spoon, until light golden. Season with **salt and pepper**.



5. Warm wraps

Meanwhile, heat a chargrill pan over high heat. Cook the **wraps** for 30 secs each side or until heated through. Wrap in a tea towel to keep warm.



6. Get ready to serve

Put the **yoghurt** in a bowl. Stir the **coriander** into the **yoghurt** and season with **salt and pepper**. Divide the **pea mash** and **lamb mixture** among the **wraps**. Drizzle with the **coriander yoghurt** to serve.