

Lamb Tandoori Cutlets

1 x jar Sharwood's Tandoori Paste
300 ml carton Sour Cream
Lamb Cutlets

- Pound cutlets
- Mix marinade (half jar of Tandoori paste to 1 x 300 ml carton of sour cream)
- *Use more paste if you like it hotter, use less paste if you like it milder*
- Mix well and coat lamb cutlets with the mixture
- Marinade for at least 2 hours (preferably overnight)
- Use a baking dish with a rack
- Place on oven rack and cook at 180 degrees for 20 mins total (10 minutes each side)
- Turn oven to grill and char finish both sides

Serve with a spinach salad

(Recipe courtesy of Debbie Campion, Manager, The Jetty Café)