



HEAVENLY MISSION

Mission® Naan Breads are the perfect base with just the right thickness to soak up divine flavours.



Ground lamb & peas (Kheema Mattar) with Mission® Garlic & Herb Naan

SERVES 4 PREP 10 MINS COOK 25 MINS

1 tbsp olive oil
 1 red onion, roughly chopped
 1 clove garlic, chopped
 2 tsp garam masala
 2 tsp cinnamon
 2 tbsp turmeric
 1 tbsp fennel seeds
 4 small green chillies, split lengthways and seeded
 4 cardamom pods, crushed
 4 cloves
 2 bay leaves
 1kg lamb mince
 Zest of 1 lemon
 1 tbsp fresh ginger, grated
 4 tbsp tomato paste
 200ml water
 400g can chickpeas
 400g frozen green peas
 4 Mission® Garlic & Herb Naan
 Sea salt and ground black pepper to season

- 1.** Heat oil in a heavy based pan, add onion, garlic and spices.
- 2.** Add lamb and, using the back of a wooden spoon, break up all the meat into small pieces and cook for 10 minutes until all the meat is brown and crumbly.
- 3.** Add tomato paste, lemon zest and ginger and continue to stir and cook for a further 10 minutes adding the water gradually.
- 4.** Add the chickpeas and green peas, cook for a further 5 minutes or until tender. Season to taste and serve on top of Mission® Garlic & Herb Naan Bread with a mint raita.

AVAILABLE IN PLAIN, YOGHURT & MINT, AND GARLIC & HERB VARIETIES.
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