

Bombay Lamb

AUBERGINE, ONION & TOMATO



INGREDIENTS

AVO Bombay Lafiness

Lamb Leg Steak 240g

Aubergine 150g

Onion 70g

Tomato 60g



METHOD

1. Cut the **aubergine** into 20-25mm pieces so that it softens during cooking.
2. Cut the **onion** into petals rather than thin slices, allowing it to roast without breaking down.
3. Cut the **lamb leg steak** into large strips. Alternatively, use similarly sized pieces of lamb rump.
4. Cut the **tomato** into bite-sized pieces.
5. Combine the **lamb, aubergine, onion** and **tomato** in a bowl. Add enough **AVO Lafiness Bombay Butchers' Marinade** to coat everything evenly.
6. Arrange on an oven tray.



For allergen information, please refer to the relevant product specification.



OVEN



BASMATI RICE

Created by butchers and meat technologists from the finest quality ingredients. Our AVO Lafiness Bombay Butchers' Marinade has a tasty, authentic profile which delivers a fruity sweetness and a rounded blend of mild curry flavours.

200°C fan/220°C conventional/425°F for 25-30min from chilled.