



### **Flavour of Morocco "Mince Lamb with Charred Green Pepper"**

#### Ingredients

- 300 gram of lamb mince
- 2 brown onion finely diced
- 1 large red chilli - deseeded
- 1 large green chilli - deseeded
- 5 cloves of garlic finely chopped
- 2.5 teaspoon salt
- 2 teaspoon of [Le' Spice Moroccan Five Spice](#)
- 1 large green pepper
- 3 large tomatoes
- 1 tin of chopped tomatoes
- 300 ml water

#### Method

1. Roast 1 green pepper and 3 tomatoes on the stove until the skin blackened all over
2. Let it cool down
3. Then peel of the skin
4. Cut into large strip
5. Add 3 tablespoon of oil into a heavy based pot
6. Heat the oil on a low flame and straight away add the deseeded chillies, chopped onions, garlic and salt
7. Keep in on low flame until the onion is translucent
8. Add the lamb mince
9. Break it down with wooden spoon
10. Add the green peas
11. Cook for 10 minutes on low flame, keep stirring to prevent the ingredients from burning
12. Add 2 teaspoon of [Le' Spice Moroccan Five Spice](#)
13. Cook for another 5 minutes
14. Add water and tinned tomatoes and let it simmer on low heat for another 20 to 30 minutes
15. Then add the charred green pepper and tomato strips
16. Cook for further 10 minutes
17. Serve with flat bread or rice

Happy Cooking



**With Lots of Love**

***Our Team at Le' Spice***