



Spiced Lamb Fillet Tacos with Chipotle Sour Cream

Makes: 4

Prep time: 15 minutes

Cook time: 10 minutes

Ingredients:

2 x lamb neck fillets weighing approx 400g each

1 tablespoon chilli flakes

1 tablespoon cumin seeds

1 tablespoon coriander seeds

1 teaspoon fennel seeds

Around 2 teaspoons chipotles in adobo (finely chopped) or chipotle hot sauce (or to taste)

250g sour cream

Large handful coriander, finely chopped

1 small onion, finely diced

Corn tacos, to serve

Hot sauce, to serve

Lime wedges, to serve

Lamb neck fillet is a quick cook cut that's perfect for the BBQ: give it a rub with spices then cook it over medium-high heat for a tasty crust and tender pink meat. We love to chop it and pile it into tacos with a smoky chipotle sour cream and plenty of fresh herbs.

Method:



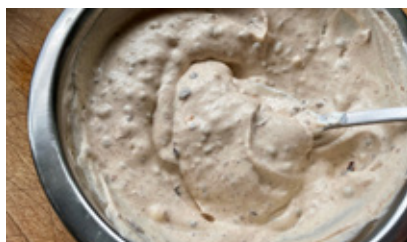
1. Combine the coriander seeds, cumin seeds and fennel seeds in a dry frying pan and toast until fragrant.



2. Lightly crush the spices in a pestle and mortar and mix in the chilli flakes and some salt.

3. Combine the chipotle in adobo or chipotle hot sauce with the sour cream, to taste. Set aside.

4. Combine the finely chopped onion, coriander and chives. Set aside.



5. Light 2 gas burners on the Jupiter Outback BBQ and set the heat to medium. Once hot, rub the lamb with a little oil and season with salt.



Method Continued:

Place the lamb over indirect heat and cook for around 10 minutes, or until an instant read thermometer registers 60C.

6. Once cooked, allow the lamb to rest for 5 minutes.

7. Dice the lamb (it's easier to eat diced than sliced) and eat in the tacos with the chipotle sour cream, onion-herb mixture and hot sauce.

