



Vadouvan Lamb Burritos

Prep Time: 10 Minutes

Cooking Time: 240

Minutes

Serves 12

Ingredients:

12 each 12" Heat Pressed Flour Tortillas (10430)

6 lbs. Lamb leg, bone-in

Salt , kosher as needed

1/2 cup Vadouvan spice blend

Vegetable Oil as needed

1/2 lbs. Red Onion , thinly sliced

3/4 oz. Garlic , minced

15 oz. Canned Tomatoes , diced

3 oz. Roasted Red Pepper , small dice

1/4 cup Pistachios , chopped

2 cups Chicken stock

1 1/2 cups Greek Yogurt

Directions:

1. Pre-heat oven to 350°F. Season the lamb leg with salt and ¼ cup of the Vadouvan spice. Place in a roasting dish and cover tightly with foil. Bake in the oven at 300°F for 4 hours. Shred the meat and reserve hot for service.

2. To make the curry sauce, in a large sauté pan with oil over medium heat, sauté onions and garlic until onions have softened, about six minutes. Add the remaining Vadouvan spice and cook for an additional minute. Add tomatoes, red pepper, pistachios, and chicken stock. Bring to a boil and simmer for 15-20 minutes or until reduced by half and thickened.

3. To assemble one burrito, spread 1 oz. of Greek yogurt on a tortilla and top with 4 oz. of shredded lamb and ¼ cup of the curry sauce. Wrap burrito-style and serve.