

# TRUPTI MIDDLE EASTERN LAMB WRAP RECIPE

## INGREDIENTS

1 pound ground lamb  
1 tablespoon Trupti Garam Masala Mix  
1/4 cup chopped fresh cilantro, plus leaves for garnish  
2 tablespoons chopped fresh mint  
1 clove garlic, grated  
2 tablespoons plain Greek yogurt  
1 teaspoon coarse salt  
1/2 teaspoon freshly ground pepper  
1 tablespoon warm water  
1 tablespoon olive oil  
4 pieces naan  
Julienned cucumber, for serving  
Lettuce, for serving  
Yogurt Sauce (2 teaspoons each of fresh mint, medium heat green chili and coriander blended with quarter cup of yogurt preferably Greek or Lebanese style to make more creamy)

## METHOD

Place lamb, Trupti Garam Masala, chopped cilantro, mint, garlic, yogurt, salt, pepper, and water in a large bowl; using your hands, gently mix together. Shape lamb mixture into 12 small, flat, 1/2-inch-thick patties.

In a large skillet, heat olive oil over medium heat. Cook patties, turning once, until almost cooked through, about 6 minutes. Transfer patties to a wire rack set over a parchment paper-lined baking sheet; keep warm.

Using tongs, hold naan over a gas flame until lightly toasted, about 30 seconds per side, or wrap stacked naan in damp paper towels, and microwave on high until warm and soft, about 1 minute. To assemble, fill each piece of naan with 3 lamb patties, cucumber, lettuce, cilantro leaves, pickled carrots, and yogurt sauce and fold; serve immediately.