

# Spicy Mince

This is our families favourite mince dish - tasty and easy. Serves 4.

## Ingredients:

1 medium brown onion, chopped  
2 garlic cloves, crushed  
500g lamb mince  
2 tablespoons Moroccan seasoning  
400g tin chopped tomato  
 $\frac{1}{4}$  cup currants soaked in  $\frac{1}{4}$  cup chicken stock  
2 tablespoons lemon juice  
2 tablespoons pine nuts, toasted

## Method:

1. Heat a little oil in frying pan over medium heat. Add onion and garlic fry until softened. Increase heat and add mince. Cook until minced browned.
2. Add Moroccan seasoning and stir through thoroughly. Add tomato, currents, stock and lemon juice. Reduce heat and simmer for +/- 10 minutes.
3. Stir through pine nuts just before serving.

Note: We enjoy this mince dish with Lebanese bread, diced cucumber and sour cream.

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