



Combo/Fusion,Entrees,Flour Tortillas,Casual Dining

# Vadouvan Lamb Burritos

Prep time: 10 Cook Time: 240 Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Heat Pressed Flour Tortillas	10430		12 Each
Lamb		leg, bone-in	6 Lbs.
Kosher Salt			As Needed
Vadouvan spice blend			1/2 cup
Vegetable Oil			As Needed
Red Onions		thinly sliced	1/2 Lbs.
Garlic		minced	3/4 Oz.
Canned Tomatoes		diced	15 Oz.
Roasted Red Pepper		small dice	3 Oz.
Pistachios		chopped	1/4 cup
Chicken Stock			2 cup
Greek Yogurt			1 1/2 cup



## Instructions

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.

