KIKKOMAN

Picnic loaf with lamb shawarma and garlic sauce

Total time **80 mins** **10 mins** preparation time **10 mins** cooking time **60 mins** marinating time

Nutritional facts (per portion):
2,300 kJ / 550 kcal

Fat: **31 g** Protein: **30 g**
Carbohydrates: **40 g**

INGREDIENTS

2 portion(s)

200 g	lamb shoulder, thinly sliced
2	garlic cloves, chopped
2 tbsp	natural yoghurt
1 tbsp	lemon juice
1 tbsp	olive oil
1 tsp	ground cumin
1 tsp	paprika powder
0.5 tsp	ground coriander
0.5 tsp	ground cinnamon
4 tbsp	Kikkoman Naturally Brewed Soy Sauce

For the roasted garlic sauce:

0.5	bulb of garlic
1 pinch	of salt
2 tbsp	Kikkoman Teriyaki Wok Sauce with Roasted Garlic
2 tbsp	olive oil
2 tbsp	Greek yoghurt

Additional ingredients:

1	small crusty loaf of bread
50 g	fresh spinach
80 g	labneh cheese
60 g	mixed nuts (e.g. almonds, walnuts, or cashews), chopped

PREPARATION

Step 1

200 g lamb shoulder, thinly sliced - **2** garlic cloves, chopped - **2 tbsp** natural yoghurt - **1 tbsp** lemon juice - **1 tbsp** olive oil - **1 tsp** ground cumin - **1 tsp** paprika powder - **0.5 tsp** ground coriander - **0.5 tsp** ground cinnamon - **4 tbsp** Kikkoman Naturally Brewed Soy Sauce

Mix the garlic, natural yoghurt, lemon juice, olive oil, ground cumin, paprika powder, ground coriander, ground cinnamon and Kikkoman Soy Sauce in a bowl. Add the thinly sliced lamb shoulder, coat evenly, cover and refrigerate for at least 1 hour. Heat the oil in a pan over a high heat. Fry the marinated lamb slices for 5–7 minutes until browned and cooked through. Set aside.

Step 2

0.5 bulb of garlic - **1 pinch** of salt - **2 tbsp** Kikkoman Teriyaki Wok Sauce with Roasted Garlic - **2 tbsp** olive oil - **2 tbsp** Greek yoghurt

Preheat the oven to 200 °C. Cut the top off the garlic bulb and drizzle with the olive oil and pinch of salt. Wrap in foil and roast for 30-40 minutes until golden brown and soft. Once cooled, squeeze out and mash the cloves. Mix in the Kikkoman Teriyaki Sauce with Garlic and the Greek yoghurt.

Step 3

1 small crusty loaf of bread - **50 g** fresh spinach - **80 g** labneh cheese - **60 g** mixed nuts (e.g. almonds, walnuts, or cashews), chopped

Cut off the top of the loaf and scoop out the soft bread crumbs, leaving a ‘bowl’ and a ‘lid’. Spread the roasted garlic sauce over the bottom of the bread bowl. Place the cooked lamb shawarma,

labneh cheese, fresh spinach leaves and chopped mixed nuts on top. Replace the top of the loaf, wrap it tightly in greaseproof paper or foil for transport and cut it into portions to serve.