

# Neild

## Ready Meal Recipes

### Sundried Tomato & Basil Lamb Cutlets

At Neild & Co. we have reviewed the evolving needs of Australian consumers and engaged our in-house chef to create a range of value added recipes that can be put together by retail butchers quickly and easily which are designed to save your customers time and solve their meal dilemmas.

Create this delicious and exceptionally easy Ready Meal using Flavour Makers products and our Ovenable CPET Trays.

#### INGREDIENTS

Flavour Makers Instant Potato Mash Mix - FM600  
 Flavour Makers Sundried Tomato & Basil Spice - FM427  
 Lamb 750g  
 Sweet Potato 300g  
 Butter 40g  
 Baby Spinach - 1 cup  
 Ovenable CPET Trays  
 Antifog Lidding Film

Yields four meals for one - adjust quantities to create meals for two and four.



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#### BUTCHER - PREPARATION METHOD

- 1) Peel & slice sweet potato, boil in salted water & then mash
- 2) Prepare Flavour Makers Instant Potato Mash as per instructions, drain & then add butter & sweet potato, mash again
- 3) Coat lamb cutlets in Flavour Makers Sundried Tomato & Basil Spice
- 4) Place mash & baby spinach in Ovenable CPET Tray added cutlets to complete - garnish with black pepper
- 5) Seal with Antifog lidding film

#### CUSTOMER - INSTRUCTIONS FOR COOKING

- 1) Heat oven to 180 degrees
- 2) Place entire meal on a tray in oven & bake for 20-25 minutes on the middle rack
- 3) Rest for five to ten minutes, remove film & serve.

