

# Spicy Lamb



**Serves 1**

**Prep 10 mins**

**Cooking 10 mins**

**Easy**

## **Ingredients**

100g lamb loin fillet, cut into strips

1 tbsp olive oil

1/2 tsp ground cumin

salt & pepper

1 tbsp chopped parsley

1/2 tub houmous

1. Heat the olive oil in a frying pan, then add the lamb, the ground cumin and some seasoning.
2. Brown the lamb for a couple of minutes. Stir through the chopped parsley.
3. To serve, spread the houmous out on a plate and spoon the lamb on top of the houmous.