TANDOORI LAMB CUTLETS

Smoky, Charred & Full of Flavour

Tandoori Lamb Cutlets are a real treat for anyone who loves beautifully cooked lamb with bold, aromatic spices. Coated in a yoghurt marinade infused with ginger, garlic and warming tandoori spices, the cutlets develop a rich, colourful coating that seals in flavour while creating those irresistible charred edges.

Cooking these cutlets on the barbecue adds another dimension to the dish. The fierce heat helps caramelise the marinade, while the smoky barbecue flavours complement the natural richness of the lamb. You don't need a traditional tandoor to achieve fantastic results — a properly heated barbecue can deliver that distinctive tandoori character right in your own garden.

Perfect for a summer barbecue, a special curry night or when you want to impress your guests, these cutlets are best served hot with fresh lemon, coriander, Tandoori Raita and a crisp salad for a feast full of flavour.

Recipe Details:

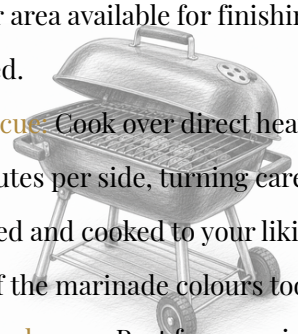
Allow 10 minutes for preparation and 6–10 minutes for cooking. This easy recipe serves 2–4 people. Marinate the lamb cutlets for 4–6 hours before cooking for the best flavour. Freeze for up to three months before cooking, provided the lamb and marinade ingredients have been handled and stored safely.

INGREDIENTS

- 8 lamb cutlets
- 1 quantity Tandoori Marinade, prepared from the website scan the qr code below
- Juice of ½ lemon
- ½ tsp salt
- 1 tbsp vegetable oil, for brushing the barbecue grill if needed
- Fresh coriander, to garnish
- Lemon wedges, to serve

Cooking Method

1. Prepare the lamb: Rub the cutlets with lemon juice and salt. Leave for 20–30 minutes.
2. Marinate: Coat thoroughly in Tandoori Marinade, cover and refrigerate for 4–6 hours. Remove from the fridge 20 minutes before cooking.
3. Heat the barbecue: Get the barbecue hot, with a cooler area available for finishing the cutlets if needed.
4. Barbecue: Cook over direct heat for approximately 3–5 minutes per side, turning carefully until nicely charred and cooked to your liking. Move to the cooler area if the marinade colours too quickly.
5. Rest and serve: Rest for 3–5 minutes, garnish with fresh coriander and serve with lemon wedges, Tandoori Raita and salad.



Scan here to view the tandoori recipe!

Stevie Tip

For the best flavour, let the barbecue give the cutlets a good char, but keep a close eye on them as the yoghurt marinade can burn quickly. A little smoky colour around the edges is exactly what you're looking for!

Scan here to view the full recipe!

Stevie's Curry Magic