

Spicy Cumin Lamb Stir-fry (????)

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/lamb-chinese-recipe-coriander>

Ingredients:

- 1 1/3 pounds lamb diced, preferably leg steak
- 2 teaspoons light soy sauce
- 2 teaspoons Shaoxing rice wine
- 1 teaspoon cumin powder
- 1 teaspoon corn starch
- 3 tablespoons cooking oil
- 2 teaspoons cumin seeds
- 2 teaspoons chilli flakes or to taste
- 3 chilli fresh, chopped
- 1/4 teaspoon salt
- 1 pinch sugar
- 1 bunch coriander chopped
- toasted sesame seeds for garnishing, optional

Nutrition:

1. Calories: 640 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 125 milligrams
4. Fat: 54 grams
5. Fiber: 4 grams
6. Protein: 32 grams
7. SaturatedFat: 18 grams
8. Sodium: 490 milligrams
9. Sugar: 1 grams

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