



Tawa kaleji

Lamb liver stir-fried hot and fast with onions, tomatoes and green chillies. Ready in 20 minutes, and traditionally the first dish of Eid al-Adha.



Serves 3

Prep 10 min

Cook 15 min

Ingredients

500g lamb liver, in small pieces

4 tbsp oil

1 onion, sliced

1 tsp ginger paste

1 tsp garlic paste

2 tomatoes, chopped

1 tsp chilli flakes

½ tsp turmeric

1 tsp ground cumin

1 tsp salt

3 green chillies, slit

1 tsp lemon juice

1 handful fresh coriander, chopped

Method

1. Rinse the liver and pat it dry. Heat the oil in a wide pan or tawa and fry the onion for 5 minutes until soft.
2. Add the ginger and garlic and fry for 30 seconds, then the tomatoes, chilli flakes, turmeric and cumin. Cook for 4 minutes until the tomatoes soften.
3. Turn the heat to high, add the liver and stir-fry for 4 to 5 minutes, until just cooked through with no pink juices. Add the salt now, not before, so the liver stays tender.
4. Toss in the green chillies, lemon juice and coriander and serve straight away with naan.

Tips

- Salt at the end: added early, it draws out moisture and toughens liver.

Ask at the counter for

500g fresh lamb liver, cut into small pieces

