

Coffee-Garlic Lamb with Mushroom Stir-Fry

This aromatic Asian-inspired dish combines the rich flavors of coffee and garlic with tender lamb and earthy mushrooms.

The stir-fry technique ensures a quick and flavorful meal.



Main Dish

Asian

30 min

Total time

Intermediate

Difficulty

400

kcal / serving

Ingredients

- 200g lamb, thinly sliced
- 1 tablespoon butter
- 2 cloves garlic, minced
- 1 tablespoon coffee grounds
- 100g mushrooms, sliced
- Salt and pepper to taste

Steps

- 1 Heat the butter in a pan over medium heat.
- 2 Add the minced garlic and sauté until fragrant.
- 3 Add the lamb slices and cook until browned.
- 4 Sprinkle the coffee grounds over the lamb and stir to coat.
- 5 Add the sliced mushrooms and continue cooking until they are tender.
- 6 Season with salt and pepper to taste.
- 7 Serve hot with steamed rice or noodles.