



Kibdeh (Lamb Liver and Onions)

Ingredients

- 2 Mediums Onions, sliced
- 1 tbsp Vegetable oil
- 1 Medium Green chili, chopped
- 800 g fresh lamb liver, trimmed and cut into 1cm thick strips
- 3 tbsp MAGGI® Sauteed onions with 7 spices Cooking Paste
- 4 tbsp Fresh parsley, chopped

Instruction

1. In a deep frying pan, sauté onions in vegetable oil until golden. Add chili and lamb liver strips and cook on high heat for 5 minutes.
2. Add MAGGI® Sauteed onions with 7 spices Cooking Paste and cook over medium heat for another 5 minutes until liver is fully cooked and coated with sauce.
3. Transfer to a serving dish and garnish with fresh parsley.
4. Serve with flat bread and lemon wedges.

Nutrition

Carbohydrates	8.85 g
Energy	223.87 kcal
Fats	8.45 g
Protein	28.4 g

🕒 35 Minutes

⊕ 6