Mardin firkiye (lamb with green almonds)

Serves 4

Ingredients

1 kg	Diced lamb
1 kg	Spring onion
1 kg	Water 5 glass
1 kg	Green (unripe) almonds
10 g	Salt ½ tbsp
84 g	Lemon 1 pc

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Put the cubed lamb in a pot with the finely chopped spring onions and the water, and cook over low heat for about 2 hours.
   2 h
2. Halve the pitted green almonds and boil them until tender.
3. When the meat starts to soften, add the boiled green almonds and the salt and cook 20 minutes more.
   20 min
4. Squeeze lemon over the dish and serve hot.

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