



Smoked Brisket + Smoked Lamb Naco 6

Reheating Instructions | Brisket + Lamb Naco Meal Kit
Afghan Taco Naans topped w/ smoked meats and array of British /Afghan home-made condiments. You may leave the meats / sides / sauces in the fridge for up-to 4 days or prepare immediately, your choice. Please enquire for any additional allergen information.

Smoked Lamb Heating Instructions: 500grams

- Place packaged meats in boiling water
- Let meats simmer for 20 mins in hot water
- When the required time is up
- Safely remove from hot water and let excess water drain.
- Open package up with sharp knife / scissors
- Ensure meat is piping hot. Serve immediately

Smoked Brisket Heating Instructions: 500grams

- Place packaged meat in its' vac pack bag inside hot water
- Let meat simmer for 20 mins in hot water
- When the required time is up + item is reheated,
- Safely remove from hot water and let excess water drain.
- Open package up with sharp knife / scissors
- Ensure meat is piping hot. Serve immediately

Smoked Lamb Naco Build Instructions:

- Re-heat Meat
- Toast Naco - preferred method of equipment is toaster + butter Naco (not provided)
- Place smoked lamb on top of Naco - Add Tsp of Afghan chutney
- Add Tsp crispy onions - Add Tsp pickled red onions

Smoked Brisket Naco Build Instructions:

- Re-heat Meat
- Toast Naco - preferred equipment is toaster + butter Naco
- Add tsp of Jal jam - Place brisket on top Add Crunchy Slaw
- Add Tsp sour cream - Add pickled chillies to garnish