

Spiced Kangaroo Fillets

Prep Time: 10 min **Cook Time:** 15 min **Difficulty:** Easy **Servings:** 4

Source: delicious.com.au

INGREDIENTS

- 4 x 4-5 ounce kangaroo fillets
- 2 Tbs extra virgin olive oil
- 2 tsp smoked paprika
- 2 tsp ground cumin

DIRECTIONS

1. Combine the olive oil, paprika and cumin to make a spice mixture. Season the kangaroo fillets with salt and pepper. Rub the spice mixture over the kangaroo fillets and set aside.
2. Preheat a barbecue or chargrill over high heat. Add the fillets and cook for 5 minutes, turning, until charred and cooked to medium. Rest, lightly covered in foil, for 5 minutes.

NOTES

Note: Kangaroo fillets can be sourced online via www.exoticmeatmarkets.com