

# *BBQ Lamb and Summer Vegetable Salad*



HYP0111211SD

**Food in a**  
**minute**

Another great recipe idea from

**Wattie's**

**Serves:** 4-6   **Prep time:** 15 minutes   **Cook time:** 20 minutes

400g	lamb stir-fry
250ml bottle	<b>Eta Caramelised Onion Dressing</b>
2	red capsicums, deseeded and cut into pieces
2	yellow capsicums, deseeded and cut into pieces
2 small	red onions, peeled and quartered
3	courgettes, sliced
8	cherry tomatoes
	mesculin leaves
50g	feta, crumbled (optional)

1. Place  $\frac{1}{2}$  the bottle of **Eta Caramelised Onion Dressing** in a bowl. Add lamb stir-fry and toss to coat.
2. Over medium heat BBQ the prepared vegetables on an oiled plate. Alternatively these can be roasted in a pre-heated 200°C oven until tender. Place in a bowl.
3. BBQ the marinated lamb over medium heat until just cooked through.
4. Carefully toss the cooked lamb through the vegetables adding extra Caramelised Onion Dressing to taste. Allow to cool.
5. Serve the salad over mesculin leaves and scatter over the crumbled feta. Serve with crusty bread.

