

Fattoush Salad with Lamb

Serves: 4

Preparation time: 20 minutes

Cooking time: 10 minutes

Ingredients

Bakers Delight

1 Turkish bread loaf

Mitchell's Quality Meats

3 lamb fillets

Everyday Deli

250g feta; 3 tbs Spanish vinegar; Olive oil; Salt & pepper

Strawberry Point

1 tbs Sumac

4 ripe tomatoes cut into large dice

2 Lebanese cucumbers deseeded and cut into chunks

1 bunch mint leaves picked. (reserve some as a garnish)

1 small red onion finely sliced

6 radishes sliced

2 Tbs dried mint

Method

Marinate the lamb with Sumac, olive oil, dried mint, salt and pepper for 15 minutes, or up to 12 hours for additional flavor. Grill roughly 3 minutes each side for medium, or cook to liking. Rest and slice into 1cm pieces.

Cut the Turkish loaf through the middle to open it out. Drizzle with olive oil, salt and pepper. Pan toast each side. Allow to cool, then cut into wedges.

Prepare all of the salad ingredients. Mix a dressing with the vinegar, oil, a pinch of sumac and pinch of dried mint. Toss in the dressing, add the bread wedges and top with the sliced lamb. Garnish with mint leaves.



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