

# Spring Lamb, Grilled Asparagus, Mint & Pea Pesto

**Serves:** 4 people

**Preparation time:** 20 minutes

**Cooking time:** 15 minutes

## Ingredients

### Mitchell's Quality Meats

600g piece lamb back-strap

### Coles

1 bunch asparagus

1 clove garlic

¼ cup olive oil

1 tin cannellini beans rinsed & drained

1 cup green peas (½ for the pesto & ½ for garnish)

1 cup picked mint leaves (reserve a few for garnish)

Salt & Pepper



## Method

Heat up a grill until smoking hot. Toss the asparagus spears in olive oil, salt & pepper and place on the hot grill. Char well, remove and set aside. Chop into 3cm pieces.

Season the lamb with salt and olive oil and grill until a crust forms. Cook the lamb for approximately 10 minutes where the center remains pink. Rest the meat in a warm place before slicing into 1 cm sections.

Make a pea pesto. In a food processor, blitz together ½ cup peas, mint leaves, garlic, olive oil, salt and pepper.

In a bowl, toss together the asparagus, ½ cup peas, cannellini beans. Mix through 1 Tbs of the pea pesto and pour out onto a platter. Add the sliced lamb. Dot over the remainder of the pesto and scatter with the mint leaves.

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