



MOROCCAN LAMB SALAD

- 750g butternut pumpkin, deseeded, peeled, cut into 2cm pieces
- Olive oil, to drizzle
- 300g natural yoghurt
- 1 garlic clove, crushed
- 1/3 cup fresh mint leaves, chopped
- 1 Lebanese cucumber, finely chopped
- 1 small fresh red chilli, halved, deseeded, finely chopped
- 2 tbs water
- 55g (1/3 cup) pine nuts
- 2 tsp olive oil
- 2 tbs Moroccan seasoning
- 2 (about 500g) lamb eye of loin (backstraps)
- 100g baby spinach leaves
- 2 Lebanese cucumbers, thinly sliced
- 1 x 180g pkt feta, drained & crumbled



Preheat oven to 200°C. Place the pumpkin on a baking tray. Drizzle over a little oil and toss to coat. Roast for 20 minutes or until tender. (Alternatively, place pumpkin in a microwave-safe dish. Cook, covered, on High/800watts/100% for 4-5 minutes or until tender).

Meanwhile, combine the yoghurt, garlic, mint, cucumber, chilli and water in a bowl. Season with salt and pepper. Heat a large frying pan over medium heat. Add the pine nuts and cook, stirring, for 2 minutes or until toasted. Transfer to a heatproof bowl.

Heat the oil in the frying pan over medium-high heat. Sprinkle seasoning over the lamb. Add to the pan and cook for 4 minutes each side for medium or until cooked to your liking. Transfer to a plate and cover with foil. Set aside for 3 minutes to rest. Thickly slice across the grain.

Place the pumpkin, lamb, spinach, cucumber and pine nuts in a large bowl and gently toss until just combined. Divide among serving plates. Top with feta. Serve with the yoghurt mixture.

