



MINTED LAMB WITH GREEK COUSCOUS

Kickstart al fresco dinners with this colourful lamb and couscous salad recipe packed with fresh Greek flavours and ready in just 15 minutes. Make a vibrant couscous salad with tomatoes, cucumber and spring onion and add a little kick with cumin and lemon. Finish with crumbly salad cheese and serve with minted lamb steaks for a winning dinner!

INGREDIENTS:

- 75g couscous
- $\frac{1}{2}$ chicken stock cube, made up to 125ml
- 30g pack fresh flat-leaf parsley, chopped
- 3 mint sprigs, leaves picked and chopped
- 1 tbsp olive oil
- 200g pack frozen BBQ minted lamb leg steaks, defrosted
- 200g salad tomatoes, chopped
- $\frac{1}{4}$ cucumber, chopped
- 1 spring onion, chopped
- pinch of ground cumin
- $\frac{1}{2}$ lemon, zested and juiced
- 50g reduced-fat salad cheese

METHOD:

- Put the couscous in a heatproof bowl and pour over the stock. Cover and set aside for 10 mins, then fluff with a fork and stir in the herbs
- Meanwhile, rub a little oil over the lamb steaks and season. Cook to pack instructions, then slice
- Mix the tomatoes, cucumber and spring onion into the couscous with the remaining oil, the cumin, and lemon zest and juice. Crumble over the salad cheese and serve with the lamb

