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Lamb; salad

Tomato

Dominique Rizzo

Warm lamb and potato salad with rocket dressing

Olive oil

1 lamb backstrap

5 chat potatoes, halved

1 bunch rocket, leaves picked

1 tbs balsamic vinegar

60g fetta cheese

1 Heat oil in a frying pan over medium heat, cook lamb for 3-4 minutes each side for medium or until cooked to your liking. Rest for 5 minutes then slice.

2 Place potatoes in a bowl, cover with a pinch of salt and damp paper towel and microwave on high for 4-5 minutes or until tender.

3 Process half the rocket in a food processor until smooth, drizzle in olive oil and vinegar, to make a dressing, season with salt and pepper.

4 Combine lamb, potatoes and remaining rocket in a bowl, pour over the dressing and toss to coat, crumble in the fetta.

5 Arrange warm lamb salad in a bowl and serve immediately.