

## **Polenta-crumbed lamb with spinach parmesan puree**

1 lamb mini roast  
2 eggs, lightly beaten  
½ cup instant polenta  
Olive oil  
½ bunch English spinach  
½ cup Greek yoghurt  
Parmesan cheese & lemon wedges, to serve

- 1 Cut the lamb into slices and flatten. Coat the lamb in egg and polenta.
- 2 Heat oil in a frying pan over medium-high heat. Cook the lamb for 3-4 minutes on both sides or until golden.
- 3 Microwave the washed spinach for 1-2 minutes or until wilted, drain well. Process spinach and some olive oil until smooth, season with salt and pepper. Transfer to a bowl and stir in the yoghurt.
- 4 Spoon creamed spinach onto a plate, top with lamb. Grate over parmesan cheese and serve with lemon wedges.