

## **Warm lamb and chickpea salad**

Olive oil  
150g diced lamb leg  
1 red chilli, halved lengthways  
1 lemon, halved  
½ cup canned chickpeas, drained and rinsed  
½ red onion, thinly sliced  
1 tbs finely chopped coriander  
1 tbs finely chopped mint  
¼ cup tahini  
1/2 bunch of rocket

- 1 Heat a char-grill pan over a medium heat, add the lamb, drizzled with oil and sprinkle with chilli. Place one lemon half on to char-grill next to the lamb, cook both for 4-5 minutes or until lamb is cooked to you liking and the lemon is charred.
- 2 Combine the chickpeas, red onion and herbs in a medium bowl and season with salt and pepper.
- 3 Combine the tahini with the juice of the remaining half of the lemon.
- 4 Place rocket on a serving plate, top with the chickpea salad and lamb, and then drizzle over the tahini sauce, serve with the charred lemon.

