

Lamb Bandit Style



Serves 2

Ingredients:

200-300 g cooked lamb (small pieces or ground)
1 chopped onion
1 tablespoon olive oil
2 tablespoons lemon juice
1 large tomato, skinned & chopped
Oregano & basil to taste, approx. 1 teaspoon (the freeze dried herbs are nice)
Feta cheese, optional

Method:

Caramelize the onion in olive oil. To skin the tomato, slice a cross on the bottom, place in a bowl & pour boiling water to cover for about 30 seconds. Rinse in cold water to cool, peel off skin, and chop. Add all the remaining ingredients to the pan. Simmer or bake, covered, until the tomato is cooked. Can sprinkle with feta cheese just before serving.

This recipe comes from long time lamb customers Trish & Bob McFadyen, Edmonton. It is their variation of a recipe from the Time-Life Good Cook series, Lamb.

Your Notes



You've got **GREAT** taste!

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