



Chargrilled leg of lamb with mint and caper sauce

A great way to make half a leg of lamb feed a hungry crowd.

 Less than 15 minutes **Serves:** 4

Recipe Type: Mains

Main Ingredient: Lamb

Ingredients

Salsa

80 ml PnP chopped parsley
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80 ml PnP chopped mint
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80 ml PnP chopped chives
.....
1 half PnP garlic clove, crushed
.....
1 grated peel of 1 lemon
.....
80 ml PnP Extra Virgin Olive Oil, plus
extra for rubbing meat
.....
60 ml baby capers, or chopped regular
capers
.....
1 dash salt and milled pepper, or to
taste
.....

Meat

800 grams leg of lamb, butterflied
.....
15 ml PnP ground coriander
.....
60 ml juice and grated peel of 1 lemon
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Method

- Toss salsa ingredients in a bowl.
- Rub meat all over with olive oil, coriander and lemon juice and peel. Season well.
- Heat a chargrill pan to medium heat and chargrill lamb until medium rare, about 15 minutes.
- Rest meat, then slice thinly and serve with salsa.