



Roast Mushrooms with Lamb Skewers

Serves 4

400g cup mushrooms, quartered

250g cherry tomatoes

¼ cup extra virgin olive oil

150g green beans, topped

2 tsp sweet paprika

2 tbs honey

600g lamb backstrap, chopped

1 lemon, halved

**Greek yoghurt & barbecued bread,
to serve**

- 1.** Preheat oven to 230°C fan forced. Arrange mushrooms and tomatoes over base baking tray lined with baking paper. Drizzle with 2 tbs oil and season with salt and pepper. Roast for 10 minutes or until just tender.

- 2.** Meanwhile, cook beans in a saucepan of boiling salted water for 2 minutes until bright green. Drain and refresh in cold water. Pat dry.
- 3.** Combine paprika, honey and remaining oil in a ceramic dish then season with salt and pepper. Thread lamb onto skewers and place in dish, turn to coat in marinade.
- 4.** Preheat barbecue or grill on medium-high. Cook lamb for 5-6 minutes, basting and turning often, until cooked to your liking.
- 5.** Add beans to roasted vegetables, squeeze over lemon and toss gently to combine. Top with skewers and serve with yoghurt & barbecued bread.