



## Roast Mushrooms with Lamb Skewers

**400g cup mushrooms,  
quartered**  
**250g cherry tomatoes**  
**1/4 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.