



Mushroom & lamb souvlaki

Serves 4

300g button mushrooms, sliced
2 lamb loin fillets
1/4 cup lemon juice
1 1/2 tbs dried oregano
2 large garlic cloves, crushed
1 small brown onion,
finely grated
1 tsp sweet paprika
2 tbs extra virgin olive oil
pita bread, tzatziki dip & lemon wedges, to serve

1. Place the mushrooms in a ceramic dish. Cut the lamb into long thin strips and thread onto skewers. Combine lemon juice, oregano, garlic, onion, paprika, olive oil and salt and pepper in a jug. Pour half over the mushrooms and half over the lamb. Turn to coat. Cover. Refrigerate for 30 minutes if time permits.
2. Preheat barbecue plate and grill on medium-high. Barbecue the lamb on the grill for 4—5 minutes turning often for medium or until cooked to your liking. Barbecue the mushrooms on the plate for 3—4 minutes, turning until light golden.
3. Place skewers onto plates, spoon over the mushrooms and serve with pita bread, tzatziki and lemon wedges.

Australian Mushroom Growers

Locked Bag 3, Windsor NSW 2756

Tel: 02 4577 6877 Fax: 02 4577 5830 Email: info@amga.asn.au

www.oz-mushrooms.com.au