



Barbecued lamb & mushrooms with lemon

Preparation: 15 minutes + 15 minutes marinating

Cooking: 15 minutes

Serves: 4

- 4 lemons
- 1 /4cup olive oil
- 2 garlic cloves, crushed
- salt & ground black pepper, to taste
- 400g cup mushrooms, trimmed & thickly sliced
- 500g lamb tenderloins or backstraps
- 150g mesclun salad leaves, washed & dried
- 1 /2 loaf Turkish bread, thickly sliced

1. Cut 2 lemons into 4 wedges & set aside. Juice the remaining lemons. Place the lemon juice, oil, garlic & salt & pepper into a small jug. Whisk well to combine.
2. Place mushrooms into a large bowl & lamb into a medium shallow dish. Pour 1/2 the marinade over mushrooms & toss well to combine. Pour remaining marinade over lamb & turn lamb to coat in marinade. Set mushrooms & lamb aside to marinate for 15 minutes.
3. Preheat a greased barbecue plate & grill on medium-high heat.
4. Place lamb onto barbecue plate & cook for 2 -3 minutes (for medium rare) on each side or until cooked to your liking. Remove lamb to a plate, cover with foil & set aside to rest.
5. Meanwhile, place mushrooms onto barbecue plate & cook for 3-4 minutes or until just tender. Remove to a plate. Cook lemon wedges & Turkish bread on barbecue grill until warmed through.
6. Slice lamb, across the grain, into thick slices. Arrange lamb, mushrooms & salad leaves onto serving plates. Serve with barbecued lemon wedges & Turkish bread.