



Mushroom & asparagus salsa with lamb cutlets

Preparation: 25 minutes

Cooking: 10 minutes Serves:4

- 1 bunch asparagus, trimmed
- 2 tbs olive oil plus extra for greasing
- 200g button mushrooms, cut into 1cm dice
- 2 egg tomatoes, cut into 1cm dice
- 2 tsp balsamic vinegar
- 1 /4cup fresh basil leaves, roughly chopped
- salt & ground black pepper, to taste
- 12 lamb cutlets, trimmed

1. To cook the asparagus, place into a frying pan of simmering water over medium heat & cook for 1-2 minutes or until just tender. Drain. Plunge into a bowl of iced water to cool.

Drain & pat dry with paper towel. Cut the asparagus into 1cm-thick slices.

2. To make the salsa, combine the asparagus, mushrooms & tomatoes in a medium bowl.

Stir in 1 tbs oil, balsamic vinegar, basil & salt & pepper. Toss well to combine. Set aside to marinate for 15 minutes.

3. Meanwhile lightly grease a barbecue grill with extra oil & preheat on medium-high heat.

4. Brush the lamb cutlets with the remaining oil & season with pepper.

5. Place the lamb cutlets onto the barbecue grill & cook for 3 minutes (for medium) on each side or until cooked to your liking. Remove to a plate, cover with foil & set aside to rest for 5 minutes.

6. Serve the lamb cutlets with the mushroom & asparagus salsa.

Tip: To store asparagus, place the spears upright in a glass containing 1-2cm water, cover loosely with plastic wrap & place in the refrigerator. It's best used within 2 days