

Barbecue Mushroom & Lamb Salad

Serves 4

1 tbs brown sugar
1 tbs lemon pepper
1 tbs smoked paprika
1/4 cup olive oil
400g lamb loin fillet, trimmed
2 lemons
400g cup mushrooms, thickly sliced
150g green beans, trimmed
1 cup mint leaves
1/3 cup roasted, unsalted macadamia nuts, roughly chopped

1. Combine the brown sugar, lemon pepper, paprika and olive oil in a bowl. Use 1 tbs to lightly brush all over the lamb. Cover and refrigerate for 1 hour if time permits. Juice 1 lemon and cut the other into wedges.

2. Add the lemon juice to the remaining spice mixture with the mushrooms, stir to coat. Cover and set aside for 15 minutes. Meanwhile, microwave or blanch beans until tender, then refresh in iced water. Pat dry.
3. Preheat barbecue plate on medium-high heat. Barbecue the lamb for 4 minutes each side for medium. Transfer to a plate, cover and allow to rest for 10 minutes. Barbecue mushrooms and lemon wedges in batches for 2-3 minutes each side until tender.
4. Slice the lamb and arrange on plates with the mushrooms, beans, mint and macadamia nuts. Serve with a lemon wedge and crusty bread.

