



### **Balsamic mushrooms with lamb & tomato**

Serves 4

- 1/3 cup olive oil
- 1/3 cup balsamic vinegar
- 2 garlic cloves, crushed
- 8 small flat mushrooms, stems trimmed
- 8 lamb cutlets, trimmed
- 3 medium vine-ripened tomatoes, thickly sliced
- 1 bunch rocket, trimmed

Combine oil, balsamic vinegar and garlic in a small jug. Season with salt and pepper. Place mushrooms, stem-side up, in a large shallow dish. Drizzle balsamic mixture over mushrooms. Set aside for 15 minutes.

Meanwhile, preheat a greased barbecue plate on medium-high heat. Season lamb with salt and pepper.

Barbecue lamb for 3—4 minutes each side (for medium), or until cooked to your liking. Transfer to a plate, cover with foil and set aside to rest. Barbecue mushrooms, basting with remaining balsamic mixture, for 4—5 minutes and tomatoes for 1 minute on each side until just tender.

Arrange rocket, mushrooms, tomatoes and lamb on serving plates and serve.

#### **Australian Mushroom Growers**

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