

Butterflied Lamb Leg with Kale Salad



A succulent lamp. A must try!

Ingredients

- 1.5kg Lamb leg, butterflied
- 1/4 cup (60ml) Olive Oil
- 2 Red Onions, thinly sliced
- ¼ Cup Currants
- 1 Bunch Kale, washed, trimmed, finely shredded
- 2 Medium Carrots, peeled, grated
- 2 tbsp Lemon Juice
- Yoghurt Sauce
- 2 Garlic Cloves, crushed
- 1 cup (260g) Greek style yoghurt
- 2 tbsp finely chopped round mint + extra sprigs, to serve

Method:

1. Preheat barbecue to medium and cook lamb, covered, for 25 minutes, turning halfway. Transfer to a clean plate, season, loosely cover with foil and rest for 10 minutes. Thinly slice lamb.
2. Meanwhile, heat oil in a large non-stick frypan over medium heat. Add onions and currants, season and cook for 10-12 minutes or until onions have softened and caramelised. Add kale, carrot and lemon juice; toss to combine. Cook for a further minute then remove to serving bowl. Serve with sliced lamb, yoghurt sauce and mint sprigs.
3. For the yoghurt sauce, combine all ingredients in a small bowl with half a teaspoon of sea salt flakes. Stir to combine, adding enough warm water to give it a thick creamy consistency.