

# Lamb Mini Roast Fajitas



Tender, taco-spiced lamb with roasted vegetables and fresh tomato salsa, wrapped in warm tortillas for an easy family-friendly fajita night.

*Recipe supplied by Share the Lamb.*

## **Ingredients**

2 lean lamb mini roasts (approx. 250-300g each), excess fat trimmed

2 ½ tbsp olive oil

30g taco seasoning

1 large red onion, thinly sliced into wedges

1 small red capsicum, sliced

1 small yellow capsicum, sliced

2 small zucchini, sliced

200g baby tomatoes, quartered

2 tbsp coriander leaves, finely chopped. Plus extra sprigs, to serve

Zest and juice of 1 lime. Plus extra wedges, to serve

Warmed soft tortillas, baby spinach leaves, guacamole, grated cheese and sour cream, to serve.

## **Method:**

1. Preheat oven to 200°C (180° fan-forced). Line a large roasting dish with baking paper.
2. Place onion, capsicum and zucchini in roasting dish, drizzle with 1 tablespoon oil and half the taco seasoning. Toss well to coat. Place lamb on a rack above the vegetables. Brush lamb all over with 1 tablespoon oil and sprinkle with remaining taco seasoning. Cook for 20-25 minutes or until lamb is cooked to your liking and vegetables are tender. Set lamb aside covered with foil to rest for 5 minutes, keeping vegetables warm. Thinly slice lamb and add to vegetables.
3. In a medium bowl place remaining oil, tomatoes, coriander, lime zest and juice. Season and toss to coat.
4. Serve lamb and vegetables with tortillas, baby spinach, tomato salsa, guacamole, grated cheese, sour cream, coriander sprigs and lime wedges.