

Lamb Mini Roast Fajitas



Spiced lamb mini roasts with roasted vegetables, served with fresh toppings and warm tortillas for an easy, flavour-packed meal.

Ingredients

2 Lean Lamb Mini Roasts (approximately 250-300 grams each), trimmed

2 ½ Tablespoons Olive Oil

30 Grams Taco Seasoning

1 Large Onion, sliced into wedges

2 Small Capsicums, sliced

2 Small Zucchini, sliced

200 Grams Cherry Tomatoes, quartered

2 Tablespoons Coriander Leaves, finely chopped, plus extra to serve

1 Lime, Zest and Juice, plus extra wedges to serve

Soft Tortillas, warmed, to serve

Baby Spinach Leaves, to serve

Guacamole, to serve

Grated Cheese, to serve

Sour Cream, to serve

Method:

1. Preheat oven to 200°C (180°C fan-forced) and line a large roasting tray with baking paper.
2. Place onion, capsicums and zucchini into a large roasting tray. Drizzle with 1 Tablespoon olive oil and sprinkle over half the taco seasoning. Toss well to evenly coat.
3. Place lamb mini roasts on a rack set over the vegetables. Brush lamb with 1 Tablespoon olive oil and rub evenly with the remaining taco seasoning.
4. Transfer tray to the oven and roast for 20–25 minutes, or until lamb is cooked to your liking and vegetables are tender and lightly caramelised.
5. Remove lamb from the oven, cover loosely with foil and allow to rest for 5 minutes. Keep vegetables warm.
6. Thinly slice the rested lamb and return it to the tray with the roasted vegetables. Toss gently to combine.
7. In a bowl, combine tomatoes, coriander, lime zest and juice, and remaining olive oil. Season to taste and toss to create a fresh tomato salsa.
8. Serve lamb and vegetables with warmed tortillas, baby spinach, tomato salsa, guacamole, grated cheese and sour cream. Garnish with extra coriander and lime wedges.