



LAMB, ROASTED BEETROOT AND STRAWBERRY SALAD

with Balsamic Reduction

Ingredients

About a half a cup of leftover leg of lamb, cut into chunks
3 Beetroots, peeled and cut into chunks
1 punnet of strawberries, quartered

1 punnet of blackberries, halved
2 cups of baby spinach
1 - 2 tablespoons of balsamic vinegar reduction
Salt, pepper and olive oil to serve

Method

1. To prepare the beetroot: wrap the chunks of beetroot and a drizzle of olive oil in tin foil and bake at 200° C for 30 - 40 minutes or until a knife slides through easily. Let it cool slightly before building the salad

2. Build the salad by starting with the spinach, then add the chunks of beetroot and lamb. Finish off with the berries and a drizzle of the balsamic vinegar reduction. Add a generous amount of black pepper to really make the balsamic and berry flavours pop.

Serves

