



D'lish Food2Go Recipes

Grilled lamb loin with kalamata olive tapenade and a parmesan, basil and roast capsicum risotto

4 lamb loins (approx 180-200g)
80g **D'lish Food2Go** kalamata olive tapenade
400g baby spinach, to serve
40g butter
1 small onion, finely diced
200g arborio rice
100ml white wine
750 ml chicken stock, hot
200g roasted capsicum, julienned
20g fresh basil leaves, julienned
60g parmesan cheese
Salt and pepper, to taste

Preheat oven to 180°C. Sear lamb in a hot pan with a little oil until sealed both sides, set aside. Spread tapenade on the top side. The lamb will take in the oven approx. 10-15 minutes or until cooked to your liking, set aside to rest.

Meanwhile cook the risotto (this will take approx. 30 mins). Once half way put the lamb in the oven. In a heavy based pan heat the butter and sweat the onion until soft. Add the rice and stir to coat with butter. Add the wine and deglaze. Add the chicken stock one ladle at a time, stirring until all of the stock is absorbed. Stir through the capsicum, basil and parmesan and season to taste.

To serve, spoon the risotto onto 4 plates, top with sautéed spinach. Cut the lamb loin in half on the diagonal and place on top of the risotto and spinach. Serve immediately.