

Lamb Feta and Spinach Salad



Serves 2

Prep 5 mins

Cooking 30 mins

Easy

Ingredients

200g frozen oven chips

8 tsp olive oil

2 red peppers

2 tsp red wine vinegar

2 pinches caster sugar

85g feta, crumbled into large chunks

2 handfuls of baby spinach leaves

1 large lamb steak, trimmed of any fat.

1. Heat oven to 220C/ 200C Fan/ Gas 7. Cut the pepper into 4 wide square pieces. Line a dish with aluminium foil and rub with 2 tsp of olive oil and grill for 15 mins until charred and softened a bit. Cool, remove the charred skin and cut the flesh into strips
2. Spread the chips out onto a baking tray, then bake for 12-15 mins. Meanwhile, whisk together 4 tsp oil with the red wine vinegar, sugar and some seasoning. Put the strips of pepper in a large bowl with the feta and spinach leaves
3. Heat a griddle or frying pan, brush the lamb with 2 tsp olive oil, season and cook for 2 - 3 mins on each side, then leave to rest on a board. Thinly slice the lamb.
4. Once the chips have cooked, remove the tray from the oven. If large cut them in half and toss the hot chips through the salad with the dressing, arrange on a platter and top with the lamb.