

Lamb Tacos with Pea Guacamole



Serves 2 Prep 10 mins

Cooking 20 mins

Easy

Ingredients

2 lamb leg steaks (about 350g in total)
1 tsp paprika
1 tsp cumin
1/2 tbsp vegetable oil
4 El paso stand and stuff corn tortillas
50g feta, crumbled
1/2 thinly sliced red onion
sauce to serve

For the pea guacamole

100g frozen peas, defrosted
1/2 red onion, grated
small handful parsley, chopped
1 lime, juiced

1. Put the leg steaks in a dish. Mix the spices and oil with some seasoning, then rub all over the lamb. Leave to marinate while you prep the rest of the recipe.
2. To make the guacamole, put the peas, onion, parsley and lime juice in a food processor then pulse until combined. Add a good splash of water and pulse again. Check the seasoning.
3. Griddle the tortillas or warm over a gas flame and wrap in foil to keep warm.
4. Heat a griddle to high then sear the lamb for 2 - 3 mins each side. Rest for 3 mins, then slice. Spread some pea guacamole over each taco, add some lamb, feta and onion, then roll up. Serve with sauce.