

Greek Lamb & Feta

FLAT BREAD SHARER



INGREDIENTS

AVO Lafiness Rhodos Marinade

Lamb Rump

Flat Bread

White Onion (finely sliced)

Fresh Cherry Tomatoes

Feta

Fresh Mint

Tzatziki

Pomegranate Seeds



METHOD

1. Butterfly one whole lamb rump, brush with **AVO Lafiness Rhodos Marinade**, and roast at 200°C for 20-25 minutes until pink in the centre, then leave to rest.
2. Once the lamb has rested, thinly slice it and begin building the flatbread. Layer the slices of **Lamb Rump** evenly over the base, then add **Fresh Mint** leaves, thinly sliced **White Onion**, quartered **Cherry Tomatoes**, crumbled **Feta** and **Pomegranate Seeds**.
3. Finish with a generous drizzle of **Tzatziki** for added creaminess and flavour, then fold or roll the flatbread as desired.



For allergen information, please refer to the relevant product specification.



BBQ/OVEN



SALAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness Rhodos Butchers' Marinade is a combination of typical Greek style herbs including; oregano, cumin and fennel.

Great with a crisp salad, roasted potatoes, and a chilled white wine.