

GREEK LAMB SHOULDER

Driven by increasing demand for grass-fed, tender, flavoursome high quality meat, local Toowoomba company Arcadian Organic boasts as the largest certified organic producer network in Australia supplying to a global market.



Serving size: 4

Prep time: 10 mins

Cooking time: 35 mins

A fantastic meal for easy entertaining or satisfying mid week dinner.

Ingredients

1 x Cleaver's Greek Seasoned Butterfly Lamb Shoulder
1 ½ cups cous cous
1 ½ cups chicken stock
2 tablespoons extra virgin olive oil
2 tablespoons of lemon juice

¼ cup golden raisins
1/3 cup toasted flaked almonds
half a bunch finely chopped parsley
1 x 200g tub tzatziki
lemon wedges to serve

Method

1. Preheat oven to 180 °C.

2. Remove meat from pack and place on baking tray fat side up. Cook for 30 minutes or until desired. Meanwhile, in a saucepan bring the stock to the boil. Stir in cous cous, olive oil and lemon juice. Cover and remove from heat. Let stand for 3 minutes or as per packet instructions. Uncover and fluff with a fork. Mix through raisins, toasted almond flakes and parsley. Rest meat for 5 minutes before serving with cous cous, tzatziki and lemon wedges.

Recipe courtesy of www.arcadianorganic.com.au