

Lamb Steaks with pesto topping



Ingredients

- 2 lean British lamb leg steaks
- 2 x 15ml sp (2tbsp) pesto
- 2 x 15ml sp (2tbsp) fresh mint, chopped
- 25g (1oz) fresh breadcrumbs

Method

1. Grill lamb steaks for approximately 4 - 6 minutes, on one side (depending on thickness).
2. Turn over and cook for 3 minutes.
3. Mix pesto, mint and breadcrumbs together and spread onto lamb steaks and grill for a further 3 minutes.
4. Serve with pasta or potatoes and vegetables

Cooking time: Approximately 15 minutes

Serves 2 people

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