




LAMB LEG STEAKS WITH WATERCRESS PESTO

 Serves: 2  Prep time: 15mins  Cook time: 16mins

Ingredients

2 boneless lamb leg steaks

For the watercress pesto:

25g unsalted, shelled pistachio nuts

25g watercress leaves

25g freshly grated Parmesan cheese

60ml rapeseed or olive oil

Method

1. For the pesto, put the nuts, watercress, Parmesan and 50ml oil into a blender. Season and whizz together to make a chunky pesto.
2. Heat a non-stick frying pan under moderate heat until hot. Brush the steaks with remaining oil, season and cook for 6–8 minutes on each side. Transfer the steaks to warm plates.
3. Place a small spoonful of pesto on each of the steaks (slice, if preferred) and serve with roasted peppers or cherry tomatoes and crusty bread. Serve the rest of the pesto separately.

Tips: Alternatively, cook the steaks on a prepared BBQ for the same cooking time. The pesto is great with lamb chops or cutlets too.



Make it
LAMB

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