

# The BBQ Baker, Out of the Ord

## Green Bean Salad with Lamb

### Ingredients:

#### Salad:

- Fresh green beans
- Pinch of salt
- Handful of baby potatoes, cut into mouthfuls and roasted with salt and pepper
- 1 large yellow capsicum, cut into thin strips
- Half a thinly sliced red onion
- Almonds and sesame seeds

#### Lamb:

- Lamb cutlets
- Danish Fetta Cheese
- Prosciutto

#### Dressing:

- 1/4 cup packed brown sugar
- 1/4 cup fresh lemon juice
- 2 tablespoons light soy sauce
- 2 teaspoons sesame oil
- Sprinkle of paprika

#### Method:

Dressing: Whisk together brown sugar, lemon juice, soy sauce, sesame oil, and red pepper flakes in a small bowl until combined, reserve in fridge – will last a week.

Salad: Cook green beans with a pinch of salt in boiling water until tender-crisp, 3 to 4 minutes; drain. Plunge into ice water to stop cooking process; drain and pat dry with paper towels.

Bring potatoes to a boil in saucepan over medium-high heat; reduce heat to medium-low, and simmer until just tender, about 20 minutes total. Drain and let cool 30 minutes. Slice potatoes into bite size pieces.

Gently toss together green beans, potatoes, capsicum and red onion in a large bowl. Add dressing, and gently toss to combine. Transfer mixture to a serving platter, top with almonds, and sesame seeds. Serve.

Lamb: place a small portion of fetta on each cutlet, wrap with prosciutto, sear each side for 1-2 minutes, then bake in the oven for 10 minutes (for medium rare) or until cooked to your liking.



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