

# Lamb with Spinach & Eggplant



**Preparation Time** 15 minutes

**Cooking Time** 15 minutes

## Ingredients (serves 4)

- 100g Coolibah Baby Spinach
- 2 x 250g lamb backstraps, trimmed
- ¼ cup balsamic vinegar
- 2 tablespoons olive oil
- 2 tablespoons rosemary, chopped
- Olive oil cooking spray
- 6 baby eggplant, trimmed, halved lengthways
- 250g hommus dip, to serve
- Toasted pita bread, to serve

## Method

1. Combine vinegar, oil & rosemary with a little salt & pepper, in a shallow ceramic dish
2. Add Lamb and turn to coat
3. Cover and refrigerate for 1 hour, or longer if time permits
4. Preheat a barbeque plate to medium-high
5. Remove lamb from marinade and barbeque for 5-6 minutes on each side for medium, or until cooked to your liking
6. Transfer to plate and cover, to rest for 5 minutes, before slicing
7. Spray eggplant with oil and barbeque for 1-2 minutes each side
8. Arrange spinach leaves on a serving platter and top with lamb & eggplant
9. Serve with hommus and pita bread