

## **Robinson's Farm Lamb Steak**

herb salad, minted new potatoes

Serves four

### **Ingredients:**

4 x leg of Robinson's lamb steak (approximately 175 g or 6oz steaks)  
4 x portions of cooked new potatoes (ideally Jersey Royals if you can get them)  
Juice of 1 lemon  
1 tbsp of good quality olive oil  
Enough salad leaves to serve four people (Rocket is lovely with lamb because the peppery leaf really complements the meaty lamb)  
2 sprigs of garden mint (washed and finely chopped, do this just before you need it or the mint will go black)

### **Method:**

Cook the Jersey Royals in salted water until soft then drain well, add a knob of butter and the chopped mint then leave to stand with the lid on for 3 minutes.

Next, toss the salad leaves in a little olive oil and lemon juice, then arrange neatly on a plate.

*Chefs Tip: Why not make your salad more interesting with avocado or tomato? Micro herbs are the real chef's favourite at the minute - we use them a lot at Ridding Park and they are great to add flavour and punch to a dish!*

Finally fry your lamb steaks in a frying pan for approximately 1 ½ minutes on each side, then take them off the heat and leave them to rest.

Place the steaks on top of your salad.

Arrange the minted potatoes on one side of the plate and serve.

This is a simple quick idea for dinner or lunch, but one that is lovely and summery. The mint in the potatoes served with lamb is a classic we will never tire of!