



# LAMB, GREEK SALAD and Tzatziki Dressing

## For the salad

½ big cucumber  
½ punnet small cherry  
tomatoes  
½ red onion  
Handful of black olives  
1 wheel of feta  
Dried oregano, salt, pepper  
and olive oil to serve

## For the Tzatziki dressing

125 ml Full cream Greek yogurt  
Zest and juice of ½ a lemon  
1 garlic clove, minced  
60 ml dill, finely chopped  
3 tablespoons (45 ml) olive oil  
Salt and pepper to taste

## To serve

Cold leftover lamb leg slices  
Toasted pita breads

## Method

1. For the Salad: roughly chop the cucumber, halve the cherry tomatoes and thinly slice the red onion. Add all the veggies to a bowl, place the wheel of feta in the center and place the olives on top. Sprinkle with the oregano, olive oil, black pepper and salt before serving.

2. For the Tzatziki Dressing: Mix all ingredients together and season to taste.

3. Place the salad, Tzatziki dressing, cold leg of lamb slices and toasted pita breads in the middle of the table. Let everyone build their own plate, family style.

Serves

