

LAMB, WATERMELON, MINT AND FETA SALAD

Ingredients

Approximately 2 cups of cold, leftover leg of lamb cut into rough chunks

¼ of a watermelon, cut into cubes

3 wheels of Feta cheese, cut into cubes

¼ cup of mint, finely chopped plus extra whole mint leaves to serve
Olive oil, Salt and Pepper to serve

Method

1. Mix all the ingredients together. Drizzle with olive oil and add some salt and pepper before serving.

2. This salad can be made way in advance and left in the fridge to sit until you are ready to eat. The longer it sits, the more the flavours marinate and marry with each other.

Serves

