



## Colin's Lamb & Salsa



### Ingredients

#### **Lamb**

1 x leg of lamb

Fresh sage

Fresh marjoram

Fresh rosemary

Salt & pepper

### Method

Season leg of lamb with salt and pepper

Make cuts with a sharp knife in the flesh of the lamb leg and insert fresh herbs (sage, marjoram, rosemary)

Cook the leg of lamb on the BBQ or in the oven. Once cooked, rest then cut the lamb from the bone and place on a platter.

## Ingredients

### **Salsa**

Chopped carrot tops

1 x chopped onion

1 tbsp mustard

400g chopped fresh tomatoes

1 tsp nutmeg

1 /2 cup olive oil

1 tbsp vinegar

## Method

Mix salsa ingredients together. Spoon over the platter of lamb

## Tip

Mix the salsa into boiled potatoes as a side dish