



Greek Lamb Tray Bake

Holiday flavours... at home

Ingredients

Leftover roast lamb (approx. 75g - 100g per person)
2 aubergines cut into slices
12 new potatoes, skin on cut into halves
12 cherry tomatoes
2 red onions cut into wedges
75g Feta cheese - crumbled
A small handful of herbs such as rosemary or oregano
2 peppers cut into large slices (try 2 different colours)
Spray oil
Optional – chopped mint for garnish

Method

Place the onions, aubergines, peppers and potatoes in a large oven proof tray and spray with a little oil and the herbs. Cover with tinfoil and cook in a pre-heated oven at 180°C for 35 minutes. Stir the vegetables and add the leftover lamb and cherry tomatoes to the tray. Cover and return to the oven for a further 15 minutes. Remove the tray and add the feta and mint if using. Serve the tray bake with some fresh salad.