Mediterranean Lamb Salad
From – www.eatingwell.com

1 lb boneless leg of lamb steaks, 1-1 ½” thick
1 ½ tsp kosher salt, divided
freshly ground pepper, to taste
2 medium cucumbers, halved, seeded and diced
2 large tomatoes, diced
1 ½ cups cooked chickpeas
½ cup minced red onion
¼ cup crumbled feta cheese
¼ cup sliced fresh mint leaves
¼ cup lemon juice
1 tsp extra-virgin olive oil

• Preheat grill to high. Sprinkle lamb with ½ tsp salt and pepper.
• Grill the lamb for 2 to 4 minutes per side for medium, depending on the thickness of the steaks. Transfer to a cutting board and let rest for at least 5 minutes before thinly slicing across the grain.
• Meanwhile, place cucumbers, tomatoes, chickpeas, onion, feta cheese and mint in a large bowl. Add lemon juice, oil, the remaining 1 tsp salt and more pepper to taste; stir to combine. Serve topped with the sliced lamb.

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