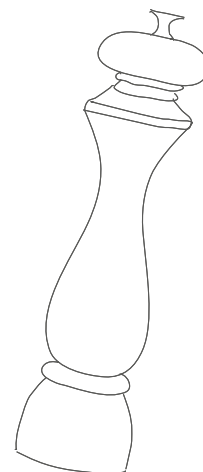




COOKING PASSION SINCE 1877



# GREEK VEGETABLE AND LAMB TRAY BAKE

**Cooking Method:** CircoTherm 200°C with medium added steam for 45 minutes

**Prep Time:** 20 minutes (excluding marinade time) **Serves:** 4



## INGREDIENTS

8 lamb cutlets  
4 tbs olive oil  
3 tbs balsamic vinegar  
2 tbs rosemary, roughly chopped  
2 tbs mint, roughly chopped  
2 garlic cloves, finely chopped  
Salt and pepper  
4 medium potatoes, thinly sliced  
2 medium courgettes, thinly sliced  
2 orange peppers, thinly sliced  
2 red onions, thinly sliced  
80g black olives, pitted and halved  
140g **greek feta**, crumbled  
2 tsp oregano  
Black pepper

Allergens highlighted in **bold**.

## PREPARATION

1. Season the lamb cutlets with salt and pepper on both sides. Place in a vacuum bag with the oil, balsamic vinegar, rosemary, mint and garlic. Seal the bag on extraction level 3 and seal level 2. Place in the fridge for a minimum of 2 hours or overnight if possible. Alternatively, you can just place the ingredients in a glass bowl, cover with cling film and then refrigerate for the same amount of time.
2. Before cooking, remove the lamb from the fridge and set aside to reach room temperature.
3. Pre heat the oven to CircoTherm® with medium at steam at 200°C.
4. Slice the potatoes, courgettes, peppers and onions then place in an ovenproof dish. Top with the lamb cutlets and all the juices from the bag/bowl. Place in the oven to cook for 40 minutes.
5. Once finished, add the sliced olives and crumbled feta over the top with a sprinkling of the oregano and cook for a further 5 minutes.

