



Summer Pecan Lamb



Served with Potato and Green Bean Salad

2 lamb racks (6 cutlets each)
1 packet of Stahmann pecans 100g
8 fresh sage leaves
1 garlic clove, crushed
1 tbs olive oil
Salt & freshly ground black pepper
500g chat (small coliban) potatoes, quartered
100g green beans, diagonally sliced into thirds
1 small red onion, halved, thinly sliced
85g (1/3 cup) whole-egg mayonnaise

1. Preheat oven to 220°C. Cut each lamb rack in half. Place, fat-side up, in a roasting pan.
2. Place pecans, sage, garlic and oil in the bowl of a food processor and process until coarsely chopped. Season with salt and pepper. Press mixture firmly onto the lamb.
3. Bake in oven for 20-25 minutes for medium-rare or until cooked to your liking. Remove from oven and set aside for 5 minutes to rest.
4. Meanwhile, cook potatoes in a saucepan of salted boiling water over medium-high heat for 4-5 minutes or until tender. Add beans in the last minute of cooking. Drain. Place in a bowl with the onion and mayonnaise and toss to combine.

Serve lamb with the potato and green bean salad.
Cooking Time 25 minutes
Serves 4