



# QCOOK

## Marinated Olives & Lamb

with crispy lentils

**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes

**Carb Conscious:** Serves 1 & 2

**Chef:** Jenna Peoples

<b>Nutritional Info</b>	Per 100g	Per Portion
Energy	567kJ	3068kJ
Energy	136kcal	734kcal
Protein	9.1g	49.4g
Carbs	10g	57g
of which sugars	2.1g	11.1g
Fibre	4.2g	22.6g
Fat	6.3g	34.3g
of which saturated	2.4g	12.8g
Sodium	96mg	517mg

**Allergens:** Sulphites, Cow's Milk

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
100g	200g	Cucumber <i>rinse &amp; cut in half-lengthways</i>
15ml	30ml	Red Wine Vinegar
1	1	Tomato <i>rinse &amp; roughly dice ½ [1]</i>
20g	40g	Pitted Kalamata Olives <i>drain &amp; cut in half</i>
3g	5g	Fresh Oregano <i>rinse &amp; pick</i>
120g	240g	Tinned Lentils <i>drain &amp; rinse</i>
150g	300g	Free-range Lamb Chunks
5ml	10ml	NOMU Moroccan Rub
20g	40g	Salad Leaves <i>rinse</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Butter

Paper Towel

Sugar/Sweetener/Honey

**1. SOME PREP** Using a spoon or a knife, gently scoop out the seeds from the cucumber and cut into half-moons. In a bowl, combine the vinegar with a generous drizzle of olive oil, a sweetener (to taste), and mix to emulsify. Add the cucumber, tomatoes, olives, ½ the oregano, and toss to combine.

**2. LENTILS** Place a pan over medium-high heat with a drizzle of oil. When hot, toast the lentils until golden and crispy, 8-10 minutes. Remove from the pan and season.

**3. LAMB** Return the pan, wiped down if necessary, to medium-high heat with a drizzle of oil. Pat the lamb dry with paper towel and season. When hot, sear the lamb until browned and cooked through, 3-4 minutes per side. In the final 1-2 minutes, baste with the NOMU rub and a knob of butter. Remove from the pan with all the pan juices.

**4. JUST BEFORE SERVING** Add the lentils, and salad leaves to the bowl with the cucumber mixture. Toss to combine.

**5. DINNER IS READY** Bowl up the warm salad, top with the lamb and any pan juices. Garnish with the remaining oregano and dig in, Chef!