

Rosemary & Lemon Marinated Lamb Salad with Parmesan & Croutons

Total time **60 mins** 15 mins preparation time **30 mins** marinating time **15 mins** cooking time

INGREDIENTS

2 portion(s)

300 g lamb fillet

For the marinade:

50 ml Kikkoman Naturally

Brewed Soy Sauce

Lemon peel and juice of
0,5 lemon

1 handful fresh chopped rosemary

1 finely chopped onion

25 ml olive oil

For the salad:

1 romaine lettuce

50 g shaved parmesan

1 ciabatta loaf, sliced and
toasted

1 handful of rocket

PREPARATION

Step 1

Place the lamb in a shallow dish. Combine all the marinade ingredients and pour over the lamb. Leave to marinate for at least 30 minutes.

Step 2

Remove the lamb and drain. Cook under a preheated grill for 3-6 minutes on each side, depending on the thickness of the meat and how pink you like it. Allow the lamb to rest before slicing.

Step 3

Meanwhile, roughly tear the salad leaves and toss with the parmesan and toasted ciabatta. Top with the sliced lamb and scatter over the rocket.