



Butterflied Lamb with Vegetables

Makes 4 servings

Ingredients:

6 Christopher Ranch® Garlic Cloves, chopped
2 Tbsp fresh oregano, chopped
4 Tbsp extra virgin olive oil
1 – 3 lb Kirkland Signature Australian Lamb Leg, boned and butterflied
Salt and pepper to taste
2 cups yellow potatoes, cut into wedges
3 cups butternut squash, cut into cubes
2 lemons, quartered

Instructions:

Preheat oven to 350 F. Add garlic and oregano into a mortar and pestle. Crush into a coarse paste. Mix in 2 Tbsp olive oil.

Place lamb in a large roasting pan. Season generously with salt and pepper. Rub garlic mixture on lamb. Cover with plastic wrap and refrigerate for 30 minutes.

In a medium-size bowl, toss potatoes and squash with remaining olive oil. Season generously with salt and pepper. Add to roasting pan. Place pan in oven for 45 minutes until internal temperature of lamb reaches 145 F. Turn vegetables halfway through the cooking process.

Remove lamb from pan and place on a cutting board. Cover loosely with foil. Let rest for 10 minutes. Remove twine from lamb and carve.

On a preheated grill pan, grill lemons for 2 minutes on each side or until lightly charred. Place carved lamb on a large platter with vegetables and grilled lemon.

Recipe courtesy of Meat & Livestock Australia for True Aussie Beef & Lamb
www.trueaussiebeefandlamb.com

For more recipe ideas, go to Costco.com and search: **CostcoWay**





Greek Salad

Makes 4 servings

Ingredients:

4 large tomatoes, cut into ½ inch slices
1 English cucumber, cubed
½ red onion, sliced thinly
4 oz feta cheese, crumbled
1 Tbsp olive oil
3 tsp red wine vinegar
Salt and pepper to taste

Instructions:

Place tomato, cucumber and onion on a platter. Top with feta. Season with olive oil, vinegar, salt and pepper. Cover and refrigerate until ready to serve.

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Lamb Gyro with Tomato Mint Salsa

Makes 4 servings

Tomato Mint Salsa Ingredients:

2 medium tomatoes, chopped
½ cup cucumber (approx 1), diced
2 Tbsp red onion, finely chopped
1 jalapeno pepper, minced

Tomato Mint Salsa Instructions:

In medium bowl combine all ingredients. Add salt and pepper to taste. Cover and refrigerate until ready to use.

Lamb Gyro Ingredients:

4 pita bread	2 cups lettuce, thinly sliced
1 lb roasted leg of lamb, thinly sliced	3 Tbsp lemon juice
1 cup feta cheese, crumbled	2 tsp olive oil
1 cup Quick & Easy Tomato Mint Salsa recipe (recipe above)	¼ cup fresh mint, chopped
	Salt and pepper to taste

Lamb Gyro Instructions:

Grill pita bread on both sides until golden brown. Top each pita bread with lamb slices, feta, tomato mint salsa and lettuce. Fold and enjoy!

Tip:

Drizzle tzatziki sauce on top of lamb slices.

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