

Lamb Leg Steaks with Spicy Tomato Pesto



Ingredients

- 1 lemon, juiced
- 1 clove garlic, crushed
- 1 tsp dried basil
- 1/2 cup extra virgin olive oil
- 6 lamb leg steaks
- 1/2 cup semi-sundried tomatoes
- 1/2 bunch fresh basil
- 1 tbsp grated parmesan cheese
- 2 tbsp pine nuts
- 1 tsp chilli flakes
- 1/2 tsp salt
- Freshly ground black pepper

Directions

Step 1 – Combine the lemon juice, garlic, dried basil and 1 tbsp of the extra virgin olive oil in a Ziplock bag and mix to combine. Add the lamb leg steaks and coat in the marinade. Set aside for 30 minutes.

Step 2 – To make the pesto, combine the remaining olive oil, semi-sundried tomatoes, fresh basil leaves, parmesan cheese, pine nuts, chilli flakes, salt and pepper in a food processor and blend until well combined and coarsely chopped. Add additional olive oil if required to thin out the mixture. Set aside.

Step 3 – Prepare the BBQ grill for direct cooking over high heat (200 - 220°C). Ensure the grills are clean.

Step 4 – Once the BBQ has reached temperature, place the lamb steaks onto the grill, close the BBQ lid and sear on each side for around 5 - 7 minutes or until cooked to your liking. Serve immediately, dressed with the tomato pesto.

