

australian
bush spices



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Red Meat Blend

Red Crusted Backstrap on Toasted Pide Burger w/ Mint Hummus & Leaves

500g lamb backstrap
2 tablespoons RED Australian Bush Spice
1 tablespoon olive oil
1 Turkish pide bread, cut into four even pieces
100g salad leaves
2 ripe tomatoes, sliced
200g hummus
2 tablespoons mint
2 tablespoons Greek style yoghurt

1. Trim any excess fat from the lamb and roll to coat in the RED .
2. Heat the oil in a large non stick fry pan, add the lamb and cook over a medium heat until the lamb is cooked to your liking.
3. Toast the Turkish bread until crisp and golden. Divide the salad leaves between four of the base pieces of bread, top with sliced tomatoes.
4. Finish with the lamb and minted hummus. Top with the remaining pieces of toasted bread.

Serves 4