

Superfood Salad with Scotch Lamb

Ingredients

- 4 medium sized Scotch Lamb PGI gigot steaks, rubbed with plenty of coarse ground black pepper and a little salt
- 250g edamame beans, cooked
- 150g quinoa (white, red or black)
- 240g fine asparagus, charred for a few minutes on a hot griddle pan
- 6 spring onions, trimmed and quartered lengthwise
- ½ a large cucumber, halved lengthwise, seeds removed and cut into long ribbons with a vegetable peeler
- A small handful of flat leaf parsley roughly chopped
- 2-3 small sprigs marjoram or oregano leaves picked and chopped
- The flesh of 2 ripe avocados, cut into small chunks
- Finely grated zest of 1 lime and the juice of 2 limes
- Seeds from 1 small pomegranate

FOR THE DRESSING

- Finely grated zest of 1 lemon plus the flesh, all pith and skin cut away and chopped in small pieces
- 1 tbsp agave syrup
- 2-3 tbsp rapeseed oil



Find all recipes at scotchkitchen.com