

Lamb steaks with feta, tomato & rosemary

- 150ml hot chicken stock fresh, cube or concentrate,
- 100g couscous
- 2 lamb leg steaks, about 350g in total , trimmed
- 100g feta cheese , crumbled
- 10 cherry tomatoes , halved
- 1 sprig rosemary , needles chopped
- a handful flat-leaf parsley , chopped
- ½ lemon



Serves 2

1. Pour the stock over the couscous, cover and leave to swell. Season the lamb, put on a baking sheet then grill for 3 minutes each side.
2. Scatter the feta, tomato and rosemary over the lamb and grill for a few minutes until sizzling. Mix the parsley into the couscous with a squeeze of lemon juice and serve with the lamb.