Marinated Lamb Steaks

Serves: 1
Prep time: 5 Minutes +
Marinating: 1 Hour +
Cooking time: 8 Minutes

The tangy lemon flavour of these juicy steaks, leaves you wanting more

Ingredients:

- 2 lamb steaks
- 1 tablespoon olive oil
- ½ teaspoon crushed garlic
- ½ lemon juiced and zest
- 1 teaspoon chopped fresh oregano
- Salt and pepper

Method:

- Mix your oil, lemon juice, garlic and oregano together and add the lamb steaks, salt and pepper and spoon to coat all over. Cover and leave to marinate for at least 1 hour
- Heat a frying pan on medium-high heat and cook the lamb steaks on both sides until browned and cooked through, add a little of the marinade or water if they start to dry out
- Sprinkle the zest over the top of steaks and served with my Buttered Leeks and Mushrooms and Ribboned Sweet Potato Fries