

Cajun lamb & couscous

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Cajun lamb & couscous

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Short on time? Throw some lamb cutlets on the barbie and whip up a cous-cous salad with cranberries and baby spinach.

Ingredients (serves 2)

- 4 lamb cutlets
- ½ tsp Cajun spice
- 1 cup cous-cous
- ½ chicken or vegetable stock cube dissolved in ½ cup hot water
- ½ cup dried cranberries
- ½ cup finely chopped fresh baby spinach

Method

Season lamb with Cajun spice. Cook cutlets on a hot barbecue for a few minutes each side, then remove and rest for 5 minutes.

Meanwhile, place cous-cous in bowl and add water with dissolved stock cube. Set aside for 5 minutes or until all the liquid has been absorbed. Use a fork to separate the grains and make the cous-cous light and fluffy. Add cranberries and spinach to cous-cous and mix together. Serve with lamb.

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