Grilled Lamb with Vegetable

Ingredients

- 450 g Lamb
- 1 sudu besar Olive Oil
- 3 sprigs Rosemary
- 4 sudu besar MAGGI® Oyster Sauce
- 2 ulas Garlic
- 2 tsp Paprika
- 1 tsp Black Pepper
- 200 g Potato
- 100 g Carrot
- 100 g Orange
- 100 g Pineapple
- 1 sprig Mint Leaves
- 0.25 cawan Olive Oil
- 2 sudu besar Apple Cider Vinegar
- 0.5 Lemon Juice
- 1 sudu besar Sugar
- 2 tsp MAGGI® CukupRasa™

Instruction

1. In a bowl, combine rosemary, MAGGI CukupRasa, garlic, paprika and black pepper. Stir well.
2. Pour the combined sauce with the lamb and marinate, and mix everything evenly. Set aside for at least 30 minutes or for more flavor marinate overnight.
3. Heat griller or pan, pan fried until well done.
4. Mix potato, carrot, orange and pineapple in the marinate lamb mixture, grill all together.
5. To prepare mint sauce, mix mint leaves, olive oil, apple vinegar, lemon juice, sugar and MAGGI CukupRasa in a jar or bowl and shake or whisk until everything is combined.

Nutrition

Carbohydrates	16.69 g
Energy	395.11 kcal
Fats	31.15 g
Protein	13.58 g

50 Minutes

6 servings