

## BBQ Vegetables and Lamb with Tahini Sauce

**Serves:** 4

**Prep time:** 20 minutes

**Cook time:** 15 minutes



5 serves per portion

### Ingredients

¼ cup extra virgin olive oil  
2 corn cobs, cut into 2cm rounds  
2 zucchini, cut into 2cm rounds  
1 red onion, sliced into crescents  
2 red capsicum, cut into 2cm x 2cm pieces  
8 lamb loin chops, fat trimmed  
¼ cup mint, finely chopped  
¼ cup shallots, finely diced  
1 lemon, zested and juiced  
2 tablespoons of white wine vinegar  
Black pepper, to taste  
4 small wholemeal pita bread

### Tahini Sauce

2 cloves of garlic, crushed or finely diced  
1 teaspoon lemon rind, grated  
1 lemon, juice  
½ cup tahini, preferably unhulled  
½ cup chopped flat leaf parsley  
¼ cup water

### Method

**BLEND** tahini sauce ingredients to a smooth consistency in a blender and set aside.  
**HEAT** a BBQ grill or chargrill on high.  
**TOSS** chopped vegetables in a large bowl with olive oil and black pepper.  
**GRILL** vegetables for 6-8 minutes or until they are charred and just tender. Remove from heat.  
**COOK** lamb chops on the grill for 3-4 minutes each side or to your liking.  
**ARRANGE** vegetables on the base of a serving platter and top with lamb chops.  
**MIX** mint, shallot, lemon, vinegar, and pepper in a small bowl to create a dressing.  
**POUR** dressing over vegetables and lamb.  
**DRIZZLE** the tahini dressing over the vegetables and lamb and garnish with additional min and parsley as desired.  
**PLACE** the pita bread on the grill for 1 minute on either side to warm and char.  
**SERVE** vegetable and lamb platter with pita bread.



Everyday Food

*Recipe courtesy of the Country Kitchens team*

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