



# Higgly Piggly Lamb

NIBBLEDISH CONTRIBUTOR

## Ingredients

-Lamb rack -Tomatoes -Asparagus -Rosemary -Salt & Pepper

## Instructions

1. Cover lamb in herbs, salt, pepper and a bit of butter
2. Pre-heat oven to 180 degrees celcius
3. Place lamb on aluminium foil covered oven tray and shove lamb into oven
4. Wait 20 minutes
5. Take lamb out and wrap foil around it.
6. Leave for 10 minutes.
7. Cut up tomatoes and asparagus into whatever form you like and then grill them.
8. Cut lamb into desired portions.
9. Put lamb and vegetables onto plate.
10. Eat and enjoy