

# Char Siu Lamb rack with roast fetta and vegetables

sit back and relax,  
the oven does all the work here...

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## **Ingredients**

- 2 x 6 point lamb racks
- 1 tablespoon **Lee Kum Kee Char Siu Sauce**
- 2 largish Spanish onions – skin on
- 2 tablespoons olive oil
- 100g block fetta cheese
- 1 zucchini – chopped into chunky rounds
- 1 medium sweet potato – cubed
- 3 medium potatoes, washed and diced (not peeled)
- 100g sun-dried tomatoes
- 5 medium mushrooms – quartered
- 1/2 red capsicum – diced into large pieces
- 4 whole garlic cloves
- 1 tablespoon honey and 1/4 cup chopped fresh mint

## **Method**

Heat oven to 190 degrees celcius.  
Fill casserole dish with zucchini, mushrooms, capsicum, sweet potato and finally potato. Bed garlic cloves and sun-dried tomatoes into vegetables. Crumble fetta over the top, drizzle with  $\frac{3}{4}$  olive oil and then top with freshly cracked pepper. Cover with foil and place in the oven for approximately 40 min.  
Baste lamb with char siu sauce, place onions alongside the lamb and drizzle remaining olive oil over the onions only.  
Place in the oven after the vegetables have been in for 15 min, and cook both dishes for the remaining 25 min.  
Drizzle lamb rack with honey to serve, and sprinkle with mint.....delicious!