MOROCCAN LAMB SALAD WITH FROM THE ASHES SAUVIGNON BLANC

Serves 4

INGREDIENTS

1 iceberg lettuce, sliced

2 carrots, peeled into wide strips

400g cooked lamb, shredded

Vegetable oil

Moroccan seasoning

½ cup plain unsweetened yoghurt

¼ cup finely chopped mint leaves

PREPARATION

1. Place lettuce and carrot in a large salad bowl.
2. Heat a little oil in a medium sized pan and add shredded lamb. Sprinkle with a generous amount of Moroccan seasoning. Cook until just starting to go a little crispy. Allow to cool slightly.
3. Combine yoghurt and mint leaves to make the dressing.
4. Add lamb and dressing to the salad vegetables and combine well.
5. Serve into bowls and enjoy.