

Neild

Ready Meal Recipes

Greek Lamb

At Neild & Co. we have reviewed the evolving needs of Australian consumers and engaged our in-house chef to create a range of value added recipes that can be put together by retail butchers quickly and easily which are designed to save your customers time and solve their meal dilemmas.

Create this delicious and exceptionally easy Ready Meal using Flavour Makers products and our Ovenable CPET Trays.

INGREDIENTS

Flavour Makers Greek Lemon Garlic Yoghurt - FM610
 Lamb - 500g
 New Potatoes (mini) - 500g
 Baby spinach - 1 cup
 1x Medium Onion
 1x Red Capsicum
 Water - 100ml
 Olive Oil - 2 tablespoons
 Salt & Cracked Pepper
 Ovenable CPET Trays
 Antifog Lidding Film

Yields three meals for two.



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BUTCHER - PREPARATION METHOD

- 1) Combine 1 cup of Flavour Makers Greek Lemon, Garlic & Yoghurt glaze with water to create a marinade
- 2) Slice lamb, place in marinade and chill
- 3) Thinly slice potato, onion, capsicum and spinach
- 4) Place in a bowl and add olive oil, salt & pepper
- 4) Place Potato mixture in an Ovenable CPET Tray and top with the marinated meat
- 5) Seal with Antifog lidding film.

CUSTOMER - INSTRUCTIONS FOR COOKING

- 1) Heat oven to 180 degrees
- 2) Place entire meal on a tray in oven & bake for 30 minutes on the middle rack
- 3) Rest for five to ten minutes, remove film & serve.

