

## CHAR GRILLED LAMB & VEGETABLE WRAPS



### Serves 4

- 2 tbs olive oil
- 1 tsp rosemary leaves, chopped
- Ground black pepper
- 500g lamb fillets
- 300g eggplant
- 1/3 cup (80g) S&W Whole Egg Mayonnaise
- 1 clove garlic, crushed
- 4 lavash wraps
- 100g baby spinach
- 3/4 cup bottled char-grilled capsicum
- 1/2 red onion, sliced
- 150g marinated feta

Combine 1 tbs olive oil, rosemary and pepper in bowl. Add lamb and stir to coat. Set aside. Cut eggplant into 1 cm thick slices and brush with remaining oil. Grill or BBQ until tender. Remove and cover with foil. Cook lamb on the grill 3 minutes each side. Rest for 5 minutes.

**Wrap.** Combine S&W Mayonnaise and garlic. Spread on lavash wraps, then top with spinach, eggplant, capsicum, onion and feta. Diagonally cut the lamb into thin slices and divide between wraps. Roll wraps firmly and cut in half diagonally to serve.

