

Pesto Double Lamb Cutlets with Smoked Pumpkin Risone

Serves 6

Preparation Time 15 minutes

Cooking Time 20 minutes

500g butternut pumpkin, diced (1 cm wide)

1 small red capsicum, diced

1 red Spanish onion, diced

sea salt and freshly ground black pepper, to taste

extra virgin olive oil

3 teaspoons smoked sweet paprika

200g pesto

12 double lamb cutlets*

250g risone or orzo pasta**

Combine pumpkin, capsicum, onion, ½ teaspoon salt, 2 tablespoons oil and 1 teaspoon of paprika together, place on an oven tray. Rub 1/3 of the pesto into the cutlets, place on top of the vegetables and sprinkle with 1 teaspoon paprika and pepper. Roast at 200°C for 20 minutes for medium (or until done to your liking). Cook risone in a large saucepan of boiling water until 'al dente', drain and toss immediately with roasted vegetables, any pan juices from the lamb and season to taste.

Arrange pumpkin risone on a large platter, place lamb cutlets on top, sprinkle with remaining smoked paprika and serve with remaining pesto.

**Ask the butcher for two-chop lamb cutlets, or simply cut a rack of lamb into double cutlets.*

*** Risone or Orzo are rice-shaped pasta available in supermarkets and delis.*