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## **Smoked lamb with sweet potatoes, feta and mint**

### **Ingredients**

(serves 4 - 6)

Be sure to buy the orange-fleshed sweet potatoes as these look so pretty in this dish

600g sweet potatoes, peeled, cut into bite-size cubes

extra-virgin olive oil

2 tbsp sherry vinegar

1 large cos lettuce, washed, large leaves torn

200g smoked lamb, torn into large pieces

100g feta cheese, cubed

20g fresh mint, leaves torn

sherry vinegar

### **Method**

Place the sweet potatoes in an oven tray with 2 tbsp oil and toss around, to coat. Season with salt and pepper and roast in a preheated oven ( 200C / 400F / Gas6) for 30 - 40 minutes or until tender. Then tip into a bowl with 2 tbsp oil and the sherry vinegar, stir gently then set aside to cool till barely warm.

Place the lettuce in a salad bowl, top with the lamb then the sweet potatoes. Combine the feta and mint then tip over the sweet potatoes. Drizzle 1 tbsp oil all over, season with black pepper and serve.