

FREEDOM RUN FARM GRILLED LAMB FLATBREADS



Recipe provided by The Food Joy | Serves 4

INGREDIENTS

PISTACHIO PESTO

- 1-1/2 cup packed fresh basil
- 3/4 cup roasted pistachios unsalted
- 1 cup extra virgin olive oil
- 1 tablespoon nutritional yeast (for dairy free version, otherwise use 1/4 cup grated parmesan cheese)
- 4 cloves garlic
- 1/4 tablespoon kosher salt or more to taste
- 1/4 tablespoon fresh cracked black pepper or more to taste

FLATBREAD

- 4 naan bread

GOAT CHEESE SPREAD

- 6 oz goat cheese room temperature
- 1/4 cup heavy cream

LAMB AND SEASONING

- 4 American lamb sirloins About 1 pound total
- kosher salt
- fresh cracked black pepper
- paprika

DIRECTIONS

Place all ingredients for the pistachio pesto into a blender and blend on high until fully combined. Set aside.

Preheat oven to 425 degrees. Place the pieces of naan bread on a baking sheet. Bake for about 5-10 minutes or until slightly crispy.

Mix together the goat cheese and heavy cream and set aside.

If you don't have a traditional grill (like me because... NYC apartments) then fire up a grill pan (I used a cast iron one off Amazon for about 20 bucks) on high heat. Be prepared for some smoke in your kitchen so open any windows and/or turn on any kitchen vents. Using a paper towel, pat dry both sides of the lamb sirloins and then season liberally and fairly evenly with salt, pepper and paprika.

Cook the sirloins on the grill pan (or grill) for a few minutes on each side until the internal temperature reads 145. Let them rest on a cutting board for at least 5 minutes before slicing.

ASSEMBLING THE FLATBREADS

Using the back of a spoon, spread the goat cheese mixture evenly on each flatbread.

Using a sharp knife, slice the lamb into thin strips (about 1/8 inch) and add the slices on top.

Drizzle the pistachio pesto on top and enjoy!

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