

# Lamb Salad

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*You can whisk this delightful dressing into a healthy salad topper in just seconds, and using leftover lamb meat, enjoy a wholesome entrée in less than 10 minutes.*

## Ingredients:

1 pound leftover lamb roast, thinly sliced  
4 cups arugula leaves  
2 cups baby spinach leaves  
2 cups Bibb lettuce, torn  
¼ cup thinly sliced sun-dried tomatoes  
¼ cup thinly sliced red onion  
¼ cup chopped fresh parsley  
¼ cup grated Parmesan cheese

### Dressing:

½ cup extra-virgin olive oil  
¼ cup apple cider vinegar  
1 tablespoon lemon juice  
1 teaspoon Dijon mustard  
Sea salt and black pepper, to taste

## Directions:

- 1) Prepare the dressing: Whisk all ingredients together in a small bowl until smooth. Set aside.
- 2) Toss the salad: Toss together arugula, spinach, tomatoes, onion, parsley, and cheese in a large bowl. Arrange on four serving plates; top with sliced lamb. Drizzle with dressing and serve.