

SUMMER RECIPES 2024

Get ready to tantalise your taste buds this month with our two featured recipes! First up, we have Souvlaki Style Lamb Wraps - a fresh, zesty dish that's perfect for summer. Tender marinated lamb paired with creamy Tzatziki in soft tortillas makes for a quick and delicious meal under the sun.

Next, our Creamy Salmon and Broccolini Spaghetti is a light and satisfying pasta that brings together the delicate flavours of salmon, lemon and capers with a creamy twist. It's the ideal seaside dinner, best enjoyed with a crisp white wine.

Both recipes are easy to prepare and perfect for two, bringing gourmet flavours to your next RV adventure.



SOUVLAKI STYLE LAMB WRAPS

INGREDIENTS:

- 300 grams lean lamb strips
- 6 small tortilla wraps
- 500 grams shredded lettuce leaves
- 1 or 2 tomatoes sliced
- ½ red onion thinly sliced (optional)

SOUVLAKI MARINADE:

- 2 crushed garlic cloves
- Juice of 1 lemon and zest
- 2 teaspoons dried oregano
- 2 tablespoons olive oil

TZATZIKI (GREEK YOGHURT SAUCE):

- 200 ml Greek style yoghurt
- Juice of half lemon
- Drizzle of olive oil
- 2 Lebanese cucumbers coarsely grated
- 1 garlic clove crushed
- Black pepper
- Dried dill

METHOD

1. In a bowl, mix together the marinade ingredients, add the thinly sliced strips of lamb, and leave in the fridge to soak up the flavours for a few hours.
2. While the meat is marinating, make the Tzatziki sauce by grating the cucumbers then squeezing out the excess water, before combining with all the other ingredients. Sprinkle some dried dill over the top and a grind or two of pepper and stir through. Next shred the lettuce and slice the tomatoes, halving to fit neatly on the wraps.
3. Remove the lamb strips from the fridge to come to room temperature before cooking. Place a pan over medium heat and add a dash of olive oil. When the oil has heated, spread out the lamb strips in the pan and leave to cook for a few minutes before turning and browning quickly on the other side.
4. While the lamb strips are cooking, heat the tortilla wraps in a microwave or wrapped in foil in the oven, as per packet instructions.
5. Remove the lamb strips from the pan and, with all the accompaniments nearby, build souvlaki wraps to your taste with the salad ingredients, topped with the Tzatziki sauce.



CREAMY SALMON AND BROCCOLINI SPAGHETTI

This refreshing salmon pasta dish is a perfect meal for two on those warmer summer days. It doesn't take too much effort to prepare and the fresh zing of lemon juice and capers added to the dish gives it a tangy finish.

INGREDIENTS:

2 Australian salmon fillets (around 300 grams)
 2 tablespoons olive oil
 ½ bunch broccolini
 1 large garlic clove
 Juice of ½ a lemon
 2 teaspoons capers
 200 grams spaghetti
 1 egg and 1 egg yolk extra
 ½ cup light sour cream
 ¼ cup shaved parmesan
 Cracked black pepper

METHOD

1. In a frying pan, heat oil on medium heat and add the (skin-off) salmon fillets, cooking for about five minutes on each side until a little crispy on the outside. Transfer the salmon to a bowl and flake apart with a fork.
2. Reduce the heat and add broccolini stems to the pan, adding more oil if needed. Cook for just a few minutes, turning often, until they are slightly softened and getting a slight char. Add the crushed garlic and toss with the broccolini to coat.
3. Meanwhile cook the spaghetti as per packet instructions, until just al dente.
4. In a separate bowl mix together the egg and extra yolk with sour cream, and stir to combine.
5. Return the salmon to the frying pan with the broccolini, along with the capers and lemon juice, and toss over low heat. Add the sour cream mixture and stir to combine.
6. Drain the spaghetti and add to the pan, using tongs to mix through. Add shaved parmesan, a good crack of black pepper, and serve with a wedge of lemon.