

Darcie's Tian Provençal with Lamb Morsels. Mint & Feta



By Darcie Kent

Pair with Almost Famous' Loyal to the Soil Cabernet Sauvignon

Ingredients

- 1 tablespoon DKV olive oil
- 1 pound ground lamb cut into 1" cubes
- 1 yellow bell pepper cut into 1/2 inch pieces
- 6 oz. Red cherry tomatoes
- 1 leek, chopped
- 1 garlic clove, chopped
- 1/2 cup dkv red wine
- Salt and freshly ground pepper
- 1/2 teaspoon Oregano
- 1/2 teaspoon Thyme
- 2 handfuls Fresh spinach, about 3-4 cups.
- 8 oz feta cheese

Instructions

An easy weekday meal that will transport you to a summery Mediterranean coastline!

In a sauté pan, add 1 tablespoon DKV olive oil and heat over medium high. Add yellow bell pepper, leek and garlic, sauté for 5-8 minutes. Add ground lamb cubes and use a spatula to turn the lamb cubes to brown all sides.

Add 1/2 cup DKV red wine, tomatoes, salt and freshly ground pepper to taste, oregano and thyme and cook for 5 minutes. Add the fresh spinach and toss to cook, until the spinach leaves are soft. Sprinkle with the feta cheese and allow it to melt for 1 minute. Arrange and plates and serve. 4 servings.