

Oregano, Lemon and Feta Relish

For a real taste of the Mediterranean use it with lamb.

This mix with lemon and feta cheese really takes you to Greece or Turkey and those hot sunny days!

About 10 good sized oregano sprigs — we like to use the [Hot and Spicy oregano](#)

3 spring onions — white and as much of the green as possible

3 tbs extra virgin olive oil

1 pack of feta cheese

2 large lemons

Pull the oregano leaves from the woody stems and chop very lightly, just enough to release the flavour.

Put into a serving bowl with the oil.

Add the finely chopped spring onions along with the crumbled feta and lemon juice.

Stir in a good grinding of black pepper and its ready to serve.

This is great with lamb steaks or chops, cooked quickly on a griddle pan, or soon — maybe in a month or so — on the barbecue. Looking forward to summer!