

# **Aussie BBQ**

## **Day Before (or day of event)**

*Allow 2 1/2 to 3 hours*

### **Balsamic Hummus**

Make and store in an airtight container in the fridge (drizzled with a little extra olive oil).

### **Middle Eastern Potato Salad**

Make and store in an airtight or covered salad bowl. I think the flavours improve overnight.

### **Chicken Souvlaki Bowl**

1. Thread and marinade your chicken skewers so they are ready to BBQ.
2. Make the yoghurt dressing and refrigerate in an airtight container.

### **Moroccan Carrot Salad**

1. Toast the almonds (or seeds) and set aside in an airtight container.
2. Make the dressing and keep in a jar in the fridge until ready to serve.
3. Wash, spin dry and pick the leaves/ herbs for the salad and store in an airtight container lined with paper towel.

### **Lamington Parfait**

Make this and refrigerate (covered) to simply grab and serve tomorrow. If you'd prefer, you could make this in one glass trifle bowl as opposed to single serve glasses.

# On the Day

*Allow 2 hours*

## **Balsamic Hummus**

Cut up any vegetable crudités that you'd like to serve with the dip and arrange on a plate or platter with crackers.

## **Lamb Chops**

Rub the chops with a little olive oil and season them with sea salt and black pepper. Pop into a container in the fridge until ready to cook.

## **Moroccan Carrot Salad**

Prepare the salad. Add the almonds and dressing just prior to serving.

## **Chicken Souvlaki Bowl**

1. Prep all the salad ingredients and arrange on a platter.
2. If you are serving with pita, I'd cut it into triangles, wrap in foil and warm in the oven (150°C) for 10 mins to serve.
3. As the skewers are cooked arrange on the platter of salad.

## **Middle Eastern Potato Salad**

Remove from the fridge 30-60 mins prior to serving (it's best served at room temperature).

## **Herbalicious**

Make this and keep covered and in the fridge until the chops are cooked.

# Get organised and tidy-up

1. I tend to have all my food in one part of my fridge or in one section of the kitchen bench so nothing gets forgotten in the rush of serving.
2. I like to tidy up and wash any dishes (hubbies job actually, he cleans as I prep). My ultimate goal when entertaining is to do as little as possible when the party starts! This removes the stress from entertaining and means I don't miss out on a thing.
3. Have your serving plates, cutlery, side plates and napkins out on the bench.
4. If you're going to lay it all out on the table, make sure it's clear and ready to lay out the plates of food at the last minute.
5. I always put salt and pepper on the table.

## Guests Arrive

### **Balsamic Hummus**

Serve this to start.

### **Lamb Chops and Chicken Souvlaki**

1. Fire up the BBQ to preheat 10 minutes before cooking. Allow 30-40 mins to cook the lamb chops / chicken (depending on the size of your BBQ grill).
2. If you don't have room on your BBQ to cook all the meat at once, cook the chicken first, followed by the lamb. Keep the souvlaki warm in a very low oven (covered to keep them moist).

### **Herbalicious**

Remove from the fridge and serve along side the lamb chops.

### **Moroccan Carrot Salad**

Add the almonds and dressing to the salad and toss well.

### **Middle Eastern Potato Salad**

Serve at room temperature.

# Dessert

## Lamington Parfait

Take this out of the fridge about 30 mins before serving.

# Other

1. Adjust the servings on the plan below to suit the number of guests. When following the recipe, remember to adjust the servings there too to match this menu.
2. If you'd like to vary the menu or add ingredients to your shopping list, you can click the 'Save to my Planner' button and edit it from there.