Images & Social Media Posts for Social Sharing

#NourishWithLamb
LAMB IO1 SOCIAL MEDIA MESSAGES

• With just a few simple tips, you'll be well on your way to a wholesome, flavor-rich meal. www.nourishwithlamb.com #NourishwithLamb

• Whether you buy your lamb fresh, frozen or cooked, preparations are simple and take little time. http://bit.ly/NourishwithLambCooking #NourishwithLamb

• Lamb is easy to cook—it's just as simple as cooking other meats and lamb has a depth of flavor that is unmatched. http://bit.ly/NourishwithLambCooking #NourishwithLamb

COOKING WITH LAMB SOCIAL MEDIA MESSAGES

• Aromatics are lambs’ best friends. Onions, garlic, spices, and lemon juice enhance the natural sweet flavor in lamb. #NourishwithLamb

• Marinades make lamb meat even more succulent and quick to cook. #NourishwithLamb

• Sauces and dips like tahini, tzatziki, chutneys, and pomegranate dressing make lamb even more enticing for first-timers! #NourishwithLamb

LAMB’S NUTRITION SOCIAL MEDIA MESSAGES

• A single portion of lamb provides over half your daily protein needs—an ideal fuel for active bodies! http://bit.ly/NourishwithLambNutrition #NourishwithLamb


• A 3-oz. serving of lamb provides nearly five times the amount of the essential omega-3 fatty acid, alpha-linolenic acid (ALA), compared to a 3-oz. serving of beef. http://bit.ly/NourishwithLambNutrition #NourishwithLamb

• With a variety of essential vitamins and minerals (protein, vitamin B12, niacin, zinc, selenium, and riboflavin), lamb supplies the body with nutrients to support optimal health. http://bit.ly/NourishwithLambNutrition #NourishwithLamb

LAMB FARMING SOCIAL MEDIA MESSAGES


• Raised on pastureland, lambs are cared for by shepherds who value and seek to protect their pastoral heritage. http://bit.ly/ShepherdCommitment #NourishwithLamb

PLANT-BASED EATING WITH LAMB SOCIAL MEDIA MESSAGES

• Quick-cooking lamb loin and rib chops are the perfect small portion of meat—around 3 ounces of satisfying protein and rich flavor! www.nourishwithlamb.com #NourishwithLamb
• Lamb adds a special depth of flavor—a little bit goes a long way and elevates the eating experience of plant-based meals. http://bit.ly/ElevatePlantBasedMeals #NourishwithLamb

LAMB RECIPES SOCIAL MEDIA MESSAGES

• Serve an impressive, flavorful Mediterranean-inspired meal in a matter of 30 minutes or less by serving simple, sophisticated lamb. http://bit.ly/QuickLambMeals #NourishWithLamb

• Inspiring flavors, tastes, and preparations from around the world include ingredients that pair perfectly with lamb. http://nourishwithlamb.com/recipes/slow-cooker-lamb-stew.html #NourishWithLamb

• From simple preparations to complex ethnic dishes, lamb can stand alone with a little salt or with layers of aromatic herbs and spices. http://nourishwithlamb.com/recipes/med-lamb-loin-chops-quinoa.html #NourishWithLamb

• Delicious, nourishing, and easy to cook, a lamb burger can transform an otherwise ordinary backyard get-together into a special celebration. http://nourishwithlamb.com/recipes/lamb-burger.html #NourishWithLamb