

## LAMB CHOPS & BABY POTATO SALAD



**Serving:** 4 - 6

**Cooking Time:** Not Specified

**Prep Time:** Not Specified

### INGREDIENTS

- 30 ml olive oil

- 5 ml finely grated lemon rind
- 60 ml lemon juice
- 2 cloves garlic, crushed
- 30 ml chopped fresh rosemary
- 5 ml cumin seeds
- 6 lamb chops
- Potato salad
- 500 g baby potatoes ( $\pm$  14)
- 80 ml olive oil
- 2 medium red onions, coarsely chopped
- 3 sticks celery, coarsely chopped
- 60 ml vinegar
- 10 ml sugar
- 10 g mixed bean sprouts
- 5 ml whole-grain mustard
- salt and freshly ground black pepper to taste

## INSTRUCTIONS

1. Mix oil, lemon rind, juice, garlic, rosemary and seeds together.
2. Brush over chops and grill under oven or in griddle pan.

## POTATO SALAD

1. Boil unpeeled potatoes in water until soft.
2. Drain and cut into halves.
3. Heat oil in a heavy-based saucepan. Add onions and sauté until soft.
4. Add remaining ingredients and stir into potatoes.

5. Serve immediately with chops.