

“Olive-You” Lamb Cutlets



This lip-smacking lamb is just delicious served with silky-smooth mashed potatoes and sautéed green beans served with lemon juice and fresh parsley.

Ingredients

- 6 lamb cutlets, trimmed
- 2 tbsp. Moroccan Seasoning
- 2 tbsp. sour cream
- 3 tbsp. Olive tapenade

Method:

1. Into a large zip-lock bag, add the cutlets, sprinkle with Moroccan Seasoning and season with sea salt and cracked pepper; toss well to coat.
2. Set aside for 20 minutes.
3. Heat a non-stick frying pan (lightly spray with olive oil if 'well-loved').
4. Cook the lamb cutlets for 2½ minutes, turn and cook for another 2½ minutes for medium, or until done to your liking.

5. When ready to serve, transfer to a plate and top each with tapenade and sour cream.