

Chargrilled Lamb Cutlets with a Herby Sauce



Great on the barbeque or the grill, this super simple recipe will not disappoint.

Ingredients

lamb cutlets

cup oregano

tbsp rosemary, chopped

anchovies

lemon, juiced and zested

chilli, deseeded and chopped (optional)

sea salt

Method:

1. Preheat the grill pan over high heat until just starting to smoke.
2. Season lamb cutlets with salt and pepper.
3. Grill the lamb for 2-3 minutes on each side, or until cooked to your liking.
4. To make the dressing, in a mortar and pestle, crush oregano with a pinch of coarse sea salt until

you have a smooth paste, then add anchovy and pound some more before adding lemon juice, the chopped rosemary and olive oil. Season to taste.

5. Transfer cutlets to a plate to rest. Pour dressing over lamb cutlets when ready to serve.