

Chargrilled Lamb Cutlets with a Herby Sauce



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

Ingredients

10 lamb cutlets
1/3 cup oregano
1 tbsp rosemary, chopped
2 anchovies
1 lemon, juiced and zested
1 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.