



PREPARATION
15 mins



COOKING TIME
25 mins



SERVING
4



DIFFICULTY
Easy

This zesty chargrilled lamb, warm potato and greek style salad is a simple and quick weeknight whip up.

INGREDIENTS

- 4 x 150g BBQ Lamb Chops
- 2 Tablespoons **SPARTAN**
- 2 Tablespoons Olive Oil
- 1/2 Red Onion
- 1 Red Capsicum
- 40g Feta Cheese
- 20 Kalamata Olives
- 1 Ripe Avocado
- 1 Vine Ripened Tomato
- 300g Mixed Lettuce
- 4 Tablespoons Salad Dressing
- 12 Chat Potatoes
- Butter for Potatoes

INSTRUCTIONS

1. Mix the **SPARTAN** with oil in a bowl.
2. Add **chops** into a bowl and evenly coat both sides and marinate for **20 minutes**.
3. Boil **potatoes** for **20 minutes** until soft and strain from water.
4. Slice **onion** then dice **capsicum** and **avocado**.
5. Grill **chops** on high heat for **4 to 6 minutes** each side or cooked to your liking then set aside to rest.

TO SERVE

1. Accompany **BBQ SPARTAN lamb chops** with **buttered potatoes** and **Greek style salad**.
2. To make **salad**, layer **lettuce avocado, capsicum, tomato** and **red onion**. Add **olives** and **crumble feta** on top with a drizzle of **salad dressing** to finish.

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