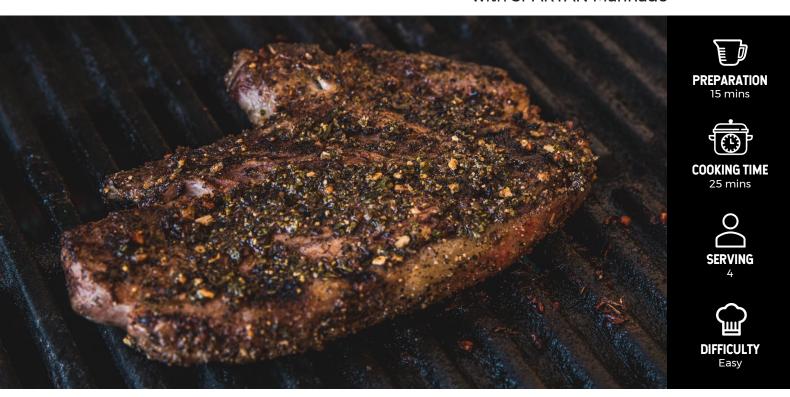
# **BARBEQUE LAMB CHOPS**

with SPARTAN Marinade



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

#### **INGREDIENTS**

- 4 × 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**

- Mix the **SPARTAN** with **oil** in a bowl.
- 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.
- Grill chops on high heat for 4 to 6 minutes each side or cooked to your liking then set aside to rest.

## **TO SERVE**

- 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 fetta on top with a drizzle of salad dressing to finish.

#### **GRAB A BITE!**

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