

Lamb Chops with Herb Couscous

40–50 Min

Preparation

1. Rinse the lamb chops with cold water and pat dry. Make a marinade by combining the olive oil and Kotányi Grill Chop mix. Use this to marinate the chops and leave to infuse until ready to use.
2. Bring the water for the couscous to the boil Wash the lemons in hot water, then grate the zest.
3. In a bowl, marinade for the couscous by mixing together the olive oil, Kotányi Garlic, Kotányi Turmeric, lemon peel, lemon juice, Kotányi Sea Salt and a pinch of Kotányi Pepper. Mix in the couscous. Pour in the boiling water put the lid on and leave to swell for 10 minutes.
4. To make the salsa: Rinse the cherry tomatoes and cut them into small pieces. Peel and finely chop the shallot. Chop the mint. Stir the tomatoes in with the olive oil, lemon juice, Kotányi Garlic and mint. Season with salt and pepper.
5. To make the herb couscous: Rinse the parsley and mint finely chop and mix in to the couscous.
6. Grill the lamb cutlets for around 3–4 minutes on each side, then remove from the grill and cover in aluminum foil. Leave to rest for around 5 minutes. Season with salt to taste.
7. Dish the lamb cutlets up with the herb couscous and the salsa and serve.

Ingredients 3 Portions

= Kotányi Produkte

16 piece	Lamb chops
4 tbsp.	Olive oil
4 tsp.	Grill Chops Seasoning Mix

For the herb couscous

350 ml	Water
1.5 piece	Lemons, unwaxed
6 tbsp.	Olive oil
300 g	Couscous
40 g	Parsley, fresh
20 g	Mint, fresh
1 tsp.	Garlic Granules
1 tsp.	Turmeric, Ground
1 tsp.	Sea Salt, Coarse
	Pepper Black, Ground