




Lamb chops with mint and red pepper chermoula

Chermoula is a spicy North African sauce usually made with fresh herbs and spices.

 Less than 1.5 hours **Serves:** 4

Recipe Type: Mains

Main Ingredient: Lamb

Ingredients

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12 PnP lamb shanks, or cutlets
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2 cloves PnP garlic cloves, chopped
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1 grated lemon peel and juice
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1 glug PnP Finest extra-virgin olive oil
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Chermoula

1 red pepper, halved
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1 clove PnP garlic clove, crushed
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3 tbsp coriander or basil leaves,
chopped
.....
1 tsp ground cumin
.....
1 tsp chopped paprika
.....
3 tbsp PnP mint, chopped
.....
2 tbsp juice of 1 lemon
.....
1 pinch PnP salt
.....

Method

- Preheat grill or prepare braai
- Toss lamb in garlic, lemon peel and juice with a glug of oil
- Allow to marinate for 30 minutes
- Toss pepper in oil and place skin-side up on a baking tray
- Grill until skin is charred and blistered. Place in a plastic bag to sweat for 5 minutes.
- Remove skin and discard
- Place pepper and remaining chermoula ingredients in a blender and blitz until roughly chopped
- Cook chops over the coals, under the grill or in a griddle pan until done to your liking
- Season and serve with a dollop of chermoula

Recommended Wine:

KWV Merlot Classic