

BBQ Lamb Cutlets with a Green Vegetable and Herb Salad



Ingredients

- 12 lamb cutlets
- 4 Desiree potatoes, partly cooked
- 200g green beans, trimmed
- 1 bunch broccolini
- 2 green zucchini
- 4 tablespoons Classic Mayonnaise
- ½ bunch parsley, leaves picked
- ¼ bunch dill, leaves picked
- 1 bunch chives, 1cm lengths
- A splash of extra virgin olive oil
- Sea salt and freshly ground pepper

Method

1. Heat the BBQ to a medium heat taking care it is well cleaned. Take the cutlets out of the fridge to allow to come to room temperature.
2. Cut the zucchini in half across the equator then cut each piece into eighths lengthways.
3. Blanch and refresh the beans and peas in boiling salted water. In the same water cook the zucchini then the broccolini until al dente and then refresh in cold water. Cut the broccolini in half.
4. Gently slice the partly cooked potatoes into 1½ cm rounds.
5. In a bowl, mix together the vegetables (except the potatoes), herbs and mayonnaise. Gently toss to combine.
6. Season the lamb with salt, splash on a little oil and BBQ for about 3 minutes either side. Remove and allow to rest for a few minutes whilst doing the potatoes. Brush some oil and sprinkle a little seasoning onto the potatoes. Place onto the grill to finish cooking, giving them a smoky BBQ flavour.
7. Serve the potatoes and cutlets with the mixed bean and herb salad on the side.

Recipe brought to you by Peninsula Bulk Meats