



LAMB CHOPS

WITH SPICY THAI PEANUT SAUCE



Slow cooked leg of lamb in a white wine sauce infused with garlic, onion, roast peppers and tomatoes. The lamb is marinated in garlic, olive oil and lemon juice and then cooked wrapped in baking paper until very tender. Served with potatoes and a green salad.

LAMB

1/3 cup Coconut milk
1/3 cup Green curry paste
1/4 cup Lime juice
2 tablespoons Tomato sauce
1 teaspoon Salt
1/2 teaspoon Freshly ground pepper
8 Lamb, loin chops, 2.5 cm thick
1 tablespoon Olive oil
1 tablespoon Lime juice
2 teaspoons Sugar
1 cup Sugar snap peas, trimmed and blanched
1 cup Young green beans, trimmed and blanched
1 small Red onion, thinly sliced
1 cup Fresh basil leaves
2 Limes, cut into wedges

1/4 cup Fresh coriander
1/4 cup Roasted peanuts
4 Spring onions, thinly sliced

SAUCE

2 cloves Garlic, peeled and crushed
1/4 cup Fresh coriander
1/2 cup Peanut butter
2 tablespoons Oil
2 tablespoons Sriracha
1 tablespoon Fresh Ginger, grated
2 tablespoons Soya sauce
2 tablespoons Lime juice
1 tablespoon Water
2 teaspoons Brown sugar

PREPARE THE MARINADE :

1. Place the coconut milk, curry paste, tomato sauce and lime juice, salt and pepper in a large bowl and mix to combine.
2. Add the lamb and toss in the marinade to coat. Set aside and marinate for 15 minutes.
3. While the lamb is marinating mix the oil, sugar, and 1 table-spoon lime juice in a large bowl and add the sugar snap peas, blanched beans, onion and basil leaves and toss. Set aside.

PREPARE THE SAUCE :

1. In a food processor or blender combine the garlic, fresh coriander, peanut butter, oil, sriracha, ginger, soya sauce, lime juice, water and brown sugar and process until smooth.

PREPARE THE LAMB :

1. Pre-heat a grill pan to medium-high heat. Grill the chops for 4 minutes per side or until charred and just cooked through.
2. Transfer the chops to a platter. Garnish with fresh coriander, spring onion and chopped roasted peanuts. Serve with warmed peanut sauce on the side. Serve the lamb with rice, the green salad and lime wedges.

PREPARE THE MARINADE :

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3. While the lamb is marinating mix the oil, sugar, and 1 table-spoon lime juice in a large bowl and add the sugar snap peas, blanched beans, onion and basil leaves and toss. Set aside.

