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Mouth Watering Lamb Cutlets



Neven Maguire

Nevens's dish is sure to go down a treat and expand your skills on the grill at the same time.



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Lamb Cutlets with Garlic, Lemon and Paprika

This marinade is wonderful with lamb and would also work well with any type of lamb leg steaks or sideloin chops, depending on what is available. Lamb cutlets are that bit more expensive, but they take no time to cook. The longer you can marinate this, the better the flavour, so it's well worth preparing in advance.

Serves 4

Ingredients

2 garlic cloves, *crushed*
finely grated rind and juice of 1 lemon
2 tbs rapeseed oil
2 tsp smoked paprika
2 tsp chopped fresh oregano or thyme
1 tsp clear honey
12 lamb cutlets, *well-trimmed*
sea salt and freshly ground black pepper
peach, feta cheese and rocket salad, *to serve*
steamed baby new potatoes, *to serve*

Method

Place the garlic, lemon rind and juice, oil, paprika, herbs, honey and some salt and pepper in a shallow non-metallic dish. Stir until well combined. Add the lamb, turning to coat, then set aside for at least 10 minutes, or up to 24 hours, covered with clingfilm in the fridge if time allows.

When you're ready to cook, light the barbecue, preheat a grill to medium or heat a griddle pan. Shake the excess marinade from the lamb. Put the lamb on the barbecue on medium-hot or arrange on a grill rack or a griddle pan. Cook for 6–8 minutes, until cooked through, turning once. Remove from the heat and leave the lamb cutlets to rest for a couple of minutes.

To Serve: Arrange the lamb cutlets on warmed serving plates with the peach, feta and rocket salad and some steamed baby new potatoes.