



# Grilled lamb chops with flavoured olive oil



Categoria  
Carne



Tempo de preparação  
Médio



Dificuldade  
Médio



Custo  
Intermediate



Com quem?  
With friends



Nº de pessoas  
4 pessoas

## Ingredientes



250ml of Victor Guedes  
Extra Virgin

- 800g of lamb ribs, clean
- 400g of new potatoes
- 400g of broccoli
- 4 cherry tomatoes
- Salt, to taste
- Ground pepper, to taste
- Chopped parsley, to taste

## Modo de preparação

1

Start by cleaning the lamb ribs, so that the bone has no meat.

2

Wrap the bones in aluminium foil so they don't burn when you grill the ribs.

3

Grill the ribs, brushing them with rosemary flavoured olive oil.

4

Grill the cherry tomatoes in the grill.

5

Boil the potatoes cut in halves and steam the broccoli.

6

Sauté the potatoes with olive oil, sprinkling them with chopped parsley.

7

Serve the ribs sprinkled with salt flower and drizzle with the flavoured olive oil.

*Produtos utilizados*



*Extra Virgin*  
Extra Virgin Olive Oil



*Mais receitas em*  
*[www.galloportugal.com](http://www.galloportugal.com)*

© 2024 Todos os direitos reservados à Gallo Worldwide