



Grilled lamb chops with flavoured olive oil



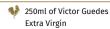
Dificuldade
Médio

Custo
Intermediate

Com quem?
With friends

№ de pessoas 4 pessoas

Ingredientes



- 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



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