



Ready in 40mins

Serves - 6

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Lamb Chop BBQ

Ingredients

Spuds

- 1 Pack/ box baby potatoes
- Salt ^
- Mint (optional) ^
- Butter ^

Lamb chops

- 1 Pack of lamb chops
- Vegetable oil ^
- Salt & pepper or your favourite seasoning ^

To serve

- 2 Corn cobs
- Butter or vegetable oil ^
- Salt ^
- 1 Pack Ranchslaw

Method

1. Prep

Place enough potatoes to feed your whanau in a pot and cover with water. Add a good teaspoon of salt and a sprig of fresh mint if you have it. Put the pot on medium to high heat.

Preheat the BBQ, then place the chops on a large chopping board and dab dry with paper towels (if you don't have a BBQ-refer to 'tips'). Drizzle with a little vegetable oil to cover both sides, then season with salt and pepper or as desired.

Pull the husk off the corn.

2. Cook

Check the potatoes and adjust the heat so they are on a gentle simmer. Meanwhile, drizzle the corn with melted butter or vegetable oil and season with salt. Char on the BBQ so it has a bit of colour on all sides. Set aside to cool.

3. Assemble salad & cook lamb

Tip the slaw into a large bowl and toss with the Ranch dressing provided. Slice the corn off the cob with a sharp knife (put the flat end of the corn on a chopping board and hold the corn vertically, while slicing off the kernels). Add the corn kernels to the slaw and toss to combine.

Cook the lamb on the BBQ, ensuring it has good colour on each side. Put the lamb on a clean plate to rest.

4. Drain the spuds & serve

While the lamb is resting, check that the spuds are cooked through, then drain them and place them in a bowl. Serve lamb chops with a pile of slaw, spuds and butter. Enjoy!

TIP - If you don't have a BBQ, simply cook your lamb chops in the oven (either on grill or bake) and pan fry or blanch your corn.

If you have left over cooked spuds, fried spuds are delicious! Simply refrigerate leftover spuds, the following day, thinly slice the spuds then fry in butter and season with a little salt (and pepper if desired). Serve with a fried egg, sausage or bacon-yum!



^ pantry staple

Refer to ingredient packaging for allergen statements.

Due to availability, some of the ingredients in your kete may be different to what's on the recipe card. When this happens, we will send you an email letting you know what ingredients have been swapped and how to use them.