

Grilled lamb chops with flavoured olive oil

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Carne	Médio	Médio	Intermediate	With friends	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

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