

LAMB CHOPS RECIPE

Ingredients:

- 500gr lamb chops
- 1 tbs Atlas Steak Braai
- ½ tsp chopped green chillies or crushed (Available In-Store)
- ½ tsp finely chopped garlic or crushed (Available In-Store)
- Few drops of lemon juice or vinegar
- ½ onion finely sliced
- Salt to taste
- Add oil if necessary

Method

- **STEP 1:** Rub Atlas Steak braai, garlic, chillies onto chops. Sprinkle lemon juice. Place in hot pot or pan. Sear on both sides. Reduce heat and simmer chops till soft. Raise heat to medium, add onions and let liquid evaporate.
- **STEP 2:** Brown chops on both sides, garnish with fresh coriander. Serve with veg and savoury rice.
- **Optional:** Add 1 chopped tomato or tablespoon of tomato puree before garnishing.