



# 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 Gallo Extra Virgin

- 800g lamb ribs, clean
- 400g new potatoes
- 400g broccoli
- 4 units of 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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