



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 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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