



TANDOORI LAMB CHOPS

Onion Salad, Mint Yogurt

(Serves 2) MODERATE ★★★☆ TIME: 50mins



INGREDIENTS

Lamb Chop	6 pcs
Tandoori Yoghurt Premix	100gm
Tomato, cut into thin wedges	2 pcs
Red Onion, thinly shaved	1 pc
Coriander	2 sprigs
Cucumber, thinly shaved	1 pc
Chaat Masala	10gm
Lemon, wedges & seasoning	2 pcs
Olive Oil	10gm
Salt, to taste	
Black Pepper, to taste	
Mint Yoghurt Premix	100gm

METHOD

1. Preheat oven to 180°C.
2. Marinate lamb chops with tandoori premix for 30 minutes in the fridge.
3. Bake lamb chops for 8 minutes.
4. Thinly shave cucumber and onion, and transfer with thin tomato wedges into mixing bowl. Mix with coriander, chaat masala, olive oil, salt and lemon juice. Set aside in the chiller.
5. Transfer lamb chops to a plate and garnish with onion salad and a spoonful of mint yoghurt, with lemon wedges on the side.

*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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RECIPES AND
IMAGES ONLINE!

