



MOROCCAN LAMB CUTLETS

- 1** Tbsp Moroccan seasoning
- 1** Tbsp honey
- ½** Tsp ground turmeric powder
- Salt
- 800g** Lamb cutlets
- 1** Tbsp pine nuts
- 1** Tbsp pistachios
- ½** Cup mint leaves, chopped tomato, pistachio and chickpea salad, to serve
- Hummus

Mix the Moroccan seasoning with the honey, 1/4 teaspoon turmeric and salt and then brush on to the lamb cutlets.

Get the BBQ hot. Cook lamb cutlets on the grill plate of the BBQ. Grill on each side until fragrant and golden.

Toast the pistachios, 1/4 teaspoon turmeric and pine nuts in a dry frying pan for 3 minutes, making sure you keep tossing them.

Crush with a pestle and mortar or chop with knife after removing from heat.

Sprinkle over the chops with chopped mint.

Serve with sliced tomatoes, pistachios, hummus and chickpea salad.

SERVES 4