

BBQ Lamb Chops with watermelon salad

Serves: 4

Preparation time: 10 min

Cooking time: 8 min

Ingredients:

1 lamb rack, trimmed into 8 chops
5 garlic cloves,
1 tbsp dried oregano
1 lemon finely grated rind and juice
125ml extra-virgin olive oil
Knorr Lamb Cube

Watermelon Salad

300g watermelon, cut into small cubes
1 cup mint, coarsely torn
½ white onion, thinly sliced
100g Greek feta cheese, crumbled
80g Kalamata olives
2 tbsp extra-virgin olive oil
½ lemon, juiced

Method:

Put aside the lamb chops in a container. In a separate bowl, grind to a paste garlic cloves, oregano and lemon rind. Stir in lemon juice and a crumbled Knorr Lamb Cube. Pour the paste in lamb container and mix well.

Preheat a barbecue to medium-high temperature. Place lamb chops on the grill searing each side until medium-rare (5-8 minutes).

Meanwhile, prepare the watermelon salad by combining all the ingredients in a bowl. Season to taste with pepper and serve with grilled lamb.