



UCCOOK

Lamb Chops & Mint-garlic Sauce

with a loaded tabbouleh salad

Dare we say that lamb & mint will always be a match made in heaven? These lamb chops drizzled with a garlic & mint sauce make for an elegant dish fit for any occasion. Complete with a loaded bulgur wheat tabbouleh salad, say hello to the new dish at the top of your easy gourmet list!

Hands-on Time: 15 minutes

Overall Time: 30 minutes

Serves: 3 People

Chef: Kate Gomba

 Quick & Easy

 Waterford Estate | Waterford The Library
Collection Spring Shiraz 2017

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Ingredients & Prep

225ml	Bulgar Wheat
2	Garlic Cloves
12g	Fresh Mint
2	Tomatoes
60g	Salad Leaves
150g	Cucumber
60ml	Sesame-soy <i>(15ml Rice Wine Vinegar, 30ml Low Sodium Soy Sauce & 15ml Sesame Oil)</i>
7,5ml	Dried Chilli Flakes
525g	Free-range Lamb Chops
15ml	NOMU Lamb Rub

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter (optional)

1. LET'S BE BULGUR! Boil the kettle. Using a shallow bowl, submerge the bulgur wheat in 300ml of boiling water. Add a drizzle of oil and gently stir through with a fork. Cover with a plate and steam for 15-20 minutes until cooked and tender. Fluff up with a fork, replace the plate, and set aside.

2. PREP IN YOUR STEP While the bulgur is steaming, peel and grate the garlic. Rinse and roughly chop the mint. Roughly dice 1½ of the tomatoes. Rinse and roughly shred the salad leaves. Roughly dice the cucumber.

3. MINT-GARLIC SAUCE In a bowl, combine the sesame-soy, ¾ of the chopped mint, the chilli flakes (to taste) and the grated garlic - both to taste. Set aside.

4. SEAR-IOUSLY GOOD CHOPS Pat the lamb chops dry with paper towel and season. Place a pan or griddle pan over medium heat with a drizzle of oil. When hot, sear the chops for 3-4 minutes per side or until cooked to your preference. During the final 1-2 minutes, baste with a knob of butter or drizzle of oil and the rub. Remove from the pan and rest for 5 minutes.

5. IT'S TABBOULEH TIME In a salad bowl, combine the diced tomato, the remaining mint, the diced cucumber, the shredded salad leaves, the cooked bulgur, a drizzle of oil, and seasoning.

6. VOILA! Plate up the loaded tabbouleh. Side with the lamb chops and drizzle over the mint-garlic sauce. Well done, Chef!

Nutritional Information

Per 100g

Energy	719kJ
Energy	172kcal
Protein	7.8g
Carbs	12g
of which sugars	1.3g
Fibre	2.2g
Fat	10.7g
of which saturated	4.2g
Sodium	151.6mg

Allergens

Gluten, Allium, Sesame, Sulphites, Soy, Wheat.

Cook
within
4 Days