



UCCOOK

Lamb Chops & Charred Corn Salad

with buttery baby potatoes & fresh chives

There's nothing quite as satisfying as perfectly grilled lamb chops. Treat your tastebuds to chops fried in butter and an Oriental spice rub mix, sided with classic buttery baby potatoes & chives, and a fresh salad featuring charred corn & fresh radish rounds. Ready to feel sheepishly satisfied?

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Serves: 4 People

Chef: Rhea Hsu

 Quick & Easy

 Sijnn Wines | Sijnn Saignée 2018

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Ingredients & Prep

800g	Baby Potatoes <i>rinsed & halved</i>
10g	Fresh Chives <i>rinsed & finely chopped</i>
80g	Radish
80g	Salad Leaves
200g	Corn
700g	Free-range Lamb Leg Chops
20ml	NOMU Oriental Rub
60ml	Lemon Juice

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel
Butter

1. PERFECT POTATOES Place the halved baby potatoes in a pot (with a lid) of salted water. Bring to a boil and cook until soft, 20-25 minutes. Drain and return to the pot. Add a knob of butter, ½ the chopped chives, and seasoning. Cover and shake the pot until the butter is melted and the potatoes are coated. Set aside.

2. PREP STEP While the potatoes are boiling, rinse the radish and slice into thin rounds. Rinse and roughly shred the salad leaves.

3. GOLDEN NUGGETS Place a pan over medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan and set aside.

4. LUSCIOUS LAMB Return the pan to medium-high heat with a drizzle of oil. Pat the lamb dry with paper towel. When hot, sear the lamb until browned, 3-4 minutes per side. In the final 1-2 minutes, baste with a knob of butter and the NOMU rub. Remove from the pan, season, and rest for 5 minutes.

5. FLAVOURFUL SALAD In a salad bowl, combine the lemon juice, a drizzle of olive oil, a sweetener, and seasoning. Toss through the charred corn, the shredded salad leaves, the radish rounds, and the remaining chives.

6. THAT'S ALL, FOLKS! Plate up a juicy lamb chop. Side with the charred corn salad and the buttery potatoes. Enjoy, Chef!

Nutritional Information

Per 100g

Energy	653kJ
Energy	156kcal
Protein	6.9g
Carbs	10g
of which sugars	1.5g
Fibre	1.1g
Fat	9.6g
of which saturated	4g
Sodium	81mg

Allergens

Dairy, Allium, Sesame

Cook
within 3
Days