

Recipe ideas for lamb chops and steaks / Meat & Livestock Commission.

Contributors

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**wellcome
collection**

Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

The **Recipe**
FOR *Love*

RECIPE IDEAS
for LAMB CHOPS
& STEAKS

Collection



BRITISH
MEAT

Welsh Lamb

Recipe ideas for lamb chops & steaks

Simply grilled, with a few herbs or with an easily made topping, lamb chops and steaks are ideal for a meal in moments.

Lamb with Pesto Topping

Cooking time: Approximately 15 minutes



Ingredients (to serve 2)

2 lamb chops or steaks
 2 x 15ml sp (2tbsp) red pesto
 2 x 15ml sp (2tbsp) fresh mint, chopped
 25g (1oz) fresh breadcrumbs

Method

Grill lamb chops or steaks for 4-6 minutes, (depending on thickness) on one side. Turn and cook for 3 minutes.

Mix pesto, mint and breadcrumbs together and spread onto lamb chops or steaks and return to grill for a further 3 minutes.

Mustard Glazed Lamb

Cooking time: Approximately 15 minutes

Ingredients (to serve 4)

4 lamb chops or steaks
 4 x 5ml sp (4tsp) prepared wholegrain mustard
 2 x 5ml sp (2tsp) soft brown sugar

Method

Cook the chops or steaks on one side under a preheated grill for about 6-8 minutes, depending on thickness. Turn and cook for 3 minutes.

Mix mustard and sugar together and spread on the chops or steaks. Cook for a further 4-5 minutes until ready.