

Lamb Chops with Lentil, Pea and Feta Salad

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A fantastic way to prepare and serve new season lamb, this filling dish combines peas, lentils, mint and feta. Serve as a dinner party main course, or as a midweek supper.

Ingredients:

2 x 400g tins cooked green lentils, drained
8 lamb chops
300g frozen peas
200g feta cheese
4 tbsp. white wine vinegar
2 tbsp. caster sugar
Small bunch fresh mint, leaves picked and finely chopped
Salt and pepper
Oil to fry

Directions:

1. Cook peas in boiling salted water until just tender. Drain. Combine with the lentils, vinegar, sugar, mint and salt and pepper. Crumble the feta cheese in and stir well.
2. Brush the lamb chops with oil. Season with salt and pepper. Grill on both sides for 4-5 minutes on each side. Serve in 4 bowls with the lentil and pea salad.

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