



Another yellow sticker fridge win for us. Half price Lamb chops got the Tandoori marinade treatment! This was a main meal based on the Indian restaurant starter.

Marinade Ingredients:-

- 8 Lamb Chops
- 2 Tbsp of Yogurt
- 3 Cloves of Garlic
- 1 Tbsp of Grated Ginger
- 3 Tbsp of White Wine Vinegar
- 1 ½ Tsp of Ground Coriander
- 1 Tsp of Garam Masala
- 1 Tsp of Cayenne Pepper
- 1 Tsp of Cumin
- ½ Tsp of Paprika
- ¼ Tsp of Fenugreek

Method:-

- (1) Mix the marinade ingredients.
- (2) Coat the Chops well and place covered in the fridge for at least 2 hours.
- (3) Grill until cooked on one side and then turn over for a further couple of minutes.

We served ours with a fresh salad and chips, to follow to 'Pimped up' starter theme!

