



CAJUN LAMB CHOPS

HEAT LEVEL 

Spice up your meal with our Cajun Lamb Chops - succulent chops coated in a flavorful Cajun seasoning for a zesty and satisfying dining experience.

30 Mins

8 Servings

INGREDIENTS

8 lamb chump or loin chops (± 1.5 cm thick)

MARINADE

60 ml ($\frac{1}{4}$ cup) Spur Peri-Peri Sauce

5 ml (1 tsp) ground coriander

5 ml (1 tsp) paprika

5 ml (1 tsp) ground cumin

2 cloves garlic, crushed

15 ml (1 Tbsp) fresh lemon juice

10 ml (2 tsp) sugar

Freshly ground black pepper, to taste

METHOD

- 1 Marinade: Mix all the ingredients together.
- 2 Place the lamb chops in a dish, add the marinade and cover well. Leave to marinate for about 4 hours or overnight in the refrigerator. Turn frequently.
- 3 Remove the lamb chops from the marinade and grill over moderate coals for about 20 minutes, turning and basting frequently with marinade until golden brown and done.
- 4 Serve immediately.
- 5 Serve with spicy potato wedges and extra Spur Peri-Peri Sauce.

VARIATIONS

- 1 Grill chops under the oven grill.
- 2 Replace the potatoes and serve on a bed of couscous and roasted veg.

