



USE WHAT'S ON YOUR DOORSTEP  
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## Rosemary Rubbed Lamb Chops

with Smashed Lemon Potatoes  
& Salad Greens

Serves 4

### LAMB CHOPS

8 lamb chops  
4 sprigs rosemary  
1 clove garlic  
generous pinch salt flakes  
2 tblsp. olive oil

### POTATOES

1 kg chat potatoes  
2 tblsp. olive oil  
1 lemon, finely zested  
sea salt flakes, to season

### SALAD GREENS

200g mixed lettuce leaves  
2 tblsp. extra virgin olive oil  
1 tblsp. verjuice  
1 tsp. vincotto  
1 tsp. Dijon mustard  
salt flakes, to taste

1. Strip the leaves from the rosemary stems, roughly chop and place into a mortar and pestle. Add the garlic and sea salt flakes. Pound until rosemary and garlic have broken down. Add the oil to form a loose paste then smear liberally over the chops. Set aside to marinate for as long as you can.
2. Place the chat potatoes in a large pot of salted water. Bring to the boil and simmer until just tender (about 8 mins). Drain and allow to air dry.
3. For the salad vinaigrette, combine the oil, verjuice, vincotto, Dijon mustard and salt in a bowl large enough to hold the salad leaves. Whisk until emulsified. Set aside.
4. Put a large non-stick frypan over high heat. (Alternatively this step can be done on the bbq). Cook the lamb chops, turning regularly, until cooked to your liking. Remove to a plate to rest.
5. Using the same pan, add the olive oil for the potatoes. Smash each potato using the palm of your hand and place carefully into the hot oil. Be careful not to crowd the pan (you may need to do it in batches). Cook for 1-2 minutes until golden brown then carefully flip to cook a further 1-2 minutes on the other side. Remove and sprinkle immediately with lemon zest and salt flakes.
6. Just prior to serving add the salad leaves to the bowl with the vinaigrette. Toss lightly and serve alongside the lamb chops and smashed potatoes.



**POLL DORSET – for quality, taste and tenderness**