



Crumbed Lamb Cutlets

Quick Potato Gratin

Mixed Minted Peas



Serves

4



Prep Time

10-15 mins



Cook Time

30 mins

Tasty dinner ready to go in around half an hour. Buy lamb cutlets already crumbed to save a little extra time! Make a couple of extra lamb cutlets for lunches the next day.

Ingredients

Lamb:

12 lamb cutlets

100gms plain flour

2 eggs, lightly beaten

200gms bread crumbs

Sunflower oil to shallow fry

Quick Potato Gratin

3 - 4 large potatoes, peeled and thinly sliced.

100mls milk

100mls cream

Salt & Pepper

Mixed Minted Peas

150gms sugar snap peas

150gms snow peas

1 cup frozen peas

30gms butter

2 tbsps fresh mint, finely chopped

Method

Quick Potato Gratin:

1. Preheat the oven to 220 (fan).
2. Lightly grease a shallow oven-proof dish about 30cm x 20cm. Layer the potato slices across the base of the dish. You want to keep the layers thin to reduce cook time.
3. Combine milk and cream in a small jug and pour over the potatoes. Season with salt and pepper.
4. Cover tightly with foil (or use the lid if the dish has one) and bake for 20 minutes.
5. Remove the foil for the last 5 - 10 minutes of cooking. You can sprinkle with some grated cheese here if you like! You want the liquid to be evaporated; the potatoes to be soft and turning gold around the edge of the dish.

Lamb Cutlets:

1. Put the flour, egg and breadcrumbs in 3 separate bowls. Dust each cutlet with flour; then dip in the egg and then the breadcrumbs - pressing them in firmly.
2. Heat around 1 - 2 cm of oil in a large pan over a medium heat until it reaches 180 degrees C - or a bread cube turns golden within 30 seconds.
3. Gently lower the cutlets into the oil and cook for about 1 - 2 minutes each side until the crumbs are golden brown. Drain on kitchen towel and keep warm.
4. You don't want to overcook lamb and it will be quite thin from where the crumbs were pressed into it too!

Crumbed Lamb Cutlets, Quick Potato Gratin, Mixed Minted Peas - Cont....

Method

For the Mixed Peas:

1. Bring water to a boil in a saucepan.
2. Add some salt; then the frozen peas.
3. Let the water return to the boil; add the snow & sugar snap peas and cook for 1 - 2 more minutes. Not over-cooking will make sure they keep their bright green colour.
4. Remove from the heat, drain and return to the pan with butter and mint and stir gently to combine. The residual heat in the pan and the peas will be enough to melt the butter.