

Scotch Lamb Chops with Feta

Serves

4

Prep Time

10 mins

Cooking Time

25 - 30 mins



Ingredients

- 8 x lamb chops - approx 100g each
- 400g small potatoes, sliced (1cm thickness)
- 3 x red onions, quartered
- 2 x peppers, sliced
- 1 x bulb garlic
- 250g cherry tomatoes - cut in half
- 100g feta cheese
- 40ml olive oil
- 4g fresh thyme
- Sea salt and black pepper

Cooking Method

- 1 - Preheat the oven to 425f/220c/gas 7.
- 2 - Scatter the sliced potatoes and onions on one large baking tray.
- 3 - Drizzle the oil over the vegetables, season with some salt and pepper.
- 4 - Bake in the oven for 5 mins and then add the lamb chops.
- 5 - Bake in the oven for another 10 mins if you like your lamb medium or 15 mins for well done.
- 6 - Remove the tray from the oven and scatter the tomatoes, garlic and peppers around the tray.
- 7 - Bake for another 10 mins.
- 8 - Remove the tray from the oven and divide between 4 plates.
- 9 - Crumble over the feta cheese and the thyme and serve.



Find all recipes at scotchkitchen.com