Lamb chops with pistou



Consejo del chef

This recipe couldn't be simpler and is perfect for family cooking with the little ones in the house. And it feels great if you also enjoy this breakfast with Mulan's movie in the background.

Raciones para 1

- ❑ 6 Lamb chops
- ❑ 1/2 Bunch of chives
- ❑ 1/2 Bunch of basil
- ❑ 1/2 Bunch of parsley
- ❑ 1/2 Bunch of rosemary
- ❑ Extra virgin olive oil
- ❑ Salt
- ❑ 35 g Butter
- ❑ 3 Apples
- ❑ 100 ml Water
- ❑ 15 ml Vinegar

1. Grind herbs with olive oil and a pinch of salt in a food processor, until you have a paste similar to pesto.
2. It's time to cook apples. Dice them and place them in a pot with water, butter, vinegar, and a pinch of salt.
3. Cook for 10 minutes until they are tender.
4. Season lamb chops and sear them in a grill, 2 minutes each side.
5. Serve chops with our pesto sauce all over and with the apple garnish.

Chef's Notes

https://cookinglovers.teka.com/en/receta/chuletas-de-cordero-con-pistou/