



Grilled lamb cutlets served with halloumi and hummus

Add some Middle Eastern taste to delicious lamb. Keeping it simple by charring the lamb on a griddle. Served with a delicious hummus dip and friend Halloumi. Add some pitta bread to finish it off.

Serves: 4

Cooking time: 25 minutes

Ingredients

Lamb cutlets

- 16 [lamb cutlets](#)
- sea salt
- olive oil

Hummus

- 275g of chickpeas, cooked, drained and rinsed
- 1 lemon, juiced
- 1 garlic clove, large, peeled and grated
- 1 tbsp of tahini
- 100ml of extra virgin olive oil

- 1/2 tsp ground cumin
- Tabasco
- sea salt

To plate

- 400g of halloumi, sliced
- pitta bread, toasted
- watercress, washed
- 1 dash of olive oil

Method

1. Begin by preparing the hummus. Blend the chickpeas with a dash of water, lemon juice, garlic and tahini to make a paste. In a slow, steady stream, add the olive oil, then mix in the cumin, salt and Tabasco to taste. Set aside in a bowl until ready to plate

- 275g of chickpeas, cooked, drained and rinsed
- 1 lemon, juiced
- 1 garlic clove, large, peeled and grated
- 1 tbsp of tahini
- 100ml of extra virgin olive oil
- Tabasco
- sea salt
- 1/2 tsp ground cumin

2. Place a large griddle pan over a high heat until very hot. Season the lamb chops with salt and olive oil and cook for 3-4 minutes on each side, or until they reach a medium finish and are nicely charred

- sea salt
- olive oil
- 16 [lamb cutlets](#)

3. Place a non-stick frying pan over a medium-high heat. Once hot, add a dash of olive oil and fry the slices of halloumi

until golden brown on both sides

- 400g of halloumi, sliced
- 1 dash of olive oil

4. Serve immediately with toasted pitta bread, hummus and watercress

- pitta bread, toasted
- watercress, washed