



thyme & oregano lamb chops

Got a lamb Kraving like I do? This is one recipe you need to satisfy it! My thyme and oregano lamb chops are super easy to make, but you'll sure enjoy them!



Ingredients

600g of lamb chops	1 tablespoon of soy sauce
6 mint leaves, finely chopped	1 tablespoon of olive oil
1/2 a teaspoon of dried thyme	2 tablespoons of coriander leaves, finely chopped
1/2 a teaspoon of dried oregano	1/2 a teaspoon of cumin
2 tablespoons of mayonnaise	1/2 a teaspoon of black pepper
5 cloves of garlic	1/2 a teaspoon of paprika
2 tablespoons of honey	1/4 teaspoon of chili flakes
1 a teaspoon of ginger	

Method

Add all the ingredients into the bowl that has the lamb and mix this all up until completely combined. Cover with a lid and allow to marinate overnight or up to 72 hours refrigerated.

Once done, sear the lamb chops until cooked as per your preferences and golden brown on both sides then serve with your favorite side.



SERVE WITH: with potato wedges and your favorite salad

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/thyme-oregano-lamb-chops/>