



## CRUSTED LAMB CUTLETS

*With crushed Roquefort potatoes*

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### Serves

2 people

### Region

Roquefort, France

Ingredients available at [Mediterranean Foods](#)

### Ingredients for lamb cutlets:

- Salt and freshly ground black pepper
- 1 Tablespoon olive oil
- 1 Tablespoon chopped fresh mint leaves
- 1/2 Lemon, juice only
- 25g Butter
- 1 Egg, beaten
- 4 Lamb cutlets
- 100g Fresh white breadcrumbs

### For the crushed Roquefort potatoes:

- 55g Roquefort cheese, crumbled
- Salt and freshly ground black pepper
- 250g New potatoes, cooked, still warm
- 50ml Double cream
- Small handful fresh mint leaves, chopped

1. For the crusted lamb cutlets, place the breadcrumbs, salt and freshly ground black pepper into a mini blender and process until well combined. Dip the lamb cutlets into the beaten egg and then roll in the breadcrumbs.
2. Heat the olive oil in a frying pan, add the cutlets and fry on both sides until golden-brown and cooked through. Remove the lamb cutlets from the pan and set aside to rest in a warm place.
3. Add the butter, mint and lemon juice to the pan and simmer together.
4. For the crushed Roquefort potatoes, place the hot cooked potatoes into a saucepan, add the Roquefort, mint, salt, freshly ground black pepper and cream and crush roughly with the back of a fork.
5. To serve, divide the crushed potatoes between two serving plates and top with the lamb cutlets. Pour over the mint and butter sauce from the pan and serve.

*Bon Appétit!*

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