

## **LAMB CHOPS WITH SMOKY AUBERGINE SALAD**

**Serves: Two persons**

### **Ingredients**

- 1 aubergine, thinly sliced lengthwise
- 3 tablespoons olive oil
- 4 lamb cutlets or chops with the fat on
- Juice of half a small organic lemon
- 2 tsp chopped mint
- ¼ tsp of paprika (hot or sweet as you prefer)
- 1 tbsp toasted pine nuts.

### **Method**

1. Heat a large frying pan over a high heat. Brush the aubergine slices with the 3 tablespoons of the olive oil
2. Fry until browned on both sides, about eight to ten minutes. Remove from the heat, then tear or chop into small pieces. Season well with freshly ground sea salt and black pepper.
3. Grill the chops for four minutes on each side so they are pink but do cook for longer if you prefer your lamb well done.
4. To make the dressing, combine the lemon juice, paprika and half the finely chopped mint in a bowl.
5. Drizzle the dressing over the chopped aubergines and toss well. Divide between two plates and place the chops on tops.
6. Scatter the pine nuts and rest of the chopped mint over the chops.

Serve with a Greek salad or with some steamed green vegetables, such as sugar snaps, asparagus or fine green beans.