

# Chargrilled Lamb Cutlets with Heirloom Tomato, Oregano Salad

**Wine Pairing:** Longview  
Macclesfield Chardonnay  
**Serves:** 4

**Prep Time:** 1 hour  
**Cooking Time:** 8 Min

## Instructions

- 1:**  
Toss Lamb cutlets in 1/2 cup olive oil, salt and pepper. Leave to marinate for 1 hour.
- 2:**  
Blanche and refresh asparagus and beans in very cold water.
- 3:**  
In a bowl, whisk vinegar, olive oil, garlic, mustard and capers to make your dressing.
- 4:**  
Combine tomatoes, asparagus, beans and basil in a large bowl. Toss with 3/4 of the dressing. Transfer to serving bowl. Remaining dressing can be served on the side.
- 5:**  
Heat grill pan until very hot. Cook lamb cutlets for 2 minutes on 1 side and 1 minute on the other. Rest for a further 3 minutes. Serve

## Notes

Always tastes better next to an open fire!

## Ingredients

12 frenched lamb cutlets  
Ask your butcher to help you out

1/2 cup olive oil  
1 tsp sea salt  
1 tsp cracked black pepper

### HEIRLOOM TOMATO SALAD

2 bunches asparagus  
Chopped into 2cm pieces

250g fresh green beans  
Remove ends, chop into 2cm pieces

20 heirloom vine-ripened tomatoes  
All colours and sizes—roughly chopped

1 bunch basil leaves

1/2 cup balsamic vinegar

1 cup extra virgin olive oil

1 clove garlic  
Finely diced

1 Tbsp Dijon Mustard

1 Tbsp salt capers  
Rinsed, drained & finely chopped

