



# Grilled Lamb Cutlets with Crushed New Potatoes and Salsa Verde

Recipe by Thorpe Park Hotel & Spa

## INGREDIENTS

### Serves 2

#### For salsa verde:

2 anchovy fillets  
2 teaspoons capers  
1/2 teaspoon dijon mustard  
1 cup of your favourite green herbs (recommend parsley, basil, mint and a little tarragon)  
6 tablespoons olive oil  
Salt and pepper to taste

#### 6 lamb cutlets:

10/12 small new potatoes  
2 spring onions  
butter to taste  
seasoning to taste

## METHOD

#### For Salsa Verde:

1. Roughly chop the herbs, capers and anchovies.
2. In a bowl whisk together with the mustard and olive oil.
3. Stir in chopped herbs and season to taste.

#### For the Lamb:

1. Boil the new potatoes until soft and then drain.
2. In a bowl gently break up the potatoes with a fork (whilst still hot).
3. Thinly slice the spring onions and add with the butter to the potatoes and season.
4. Grill the cutlets to your desired preference.
5. Place the potatoes in the center of a plate and surround with the lamb. Drizzle with the salsa verde.

