Grilled Lamb Cutlets With Grilled Peach Salad

Ingredients

- 1 pkt MAGGI Beef Goulash Recipe Base
- 12 Lamb Cutlet, Fully-Trimmed, Raw
- 2 Yellow Peaches, cut into wedges
- 1 Bunch Asparagus, woody ends trimmed
- 120 g Mixed leaf salad
- 50 g Goat Cheese, crumbled
- 1 tsp Olive Oil

Instruction

1. Combine lamb and MAGGI Beef Goulash Recipe Base.
2. Heat a barbecue grill or chargrill on medium-high. Spray with oil. Cook lamb for 2 minutes each side for medium or until the lamb is cooked to your liking. Transfer to a plate and cover with foil. Set aside for 5 mins to rest.
3. Meanwhile, cook peach and asparagus on the grill for 1-2 mins each side or until tender. Transfer to a plate.
4. Arrange salad mix, asparagus and peach on a large serving platter. Sprinkle the goat’s cheese. Serve immediately with the lamb and olive oil.

Nutrition

Carbohydrates	16.81 g
Energy	397.87 kcal
Fats	19.54 g
Protein	39.95 g
Sugars	854.8 mg

25 Minutes

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