

# Mustard and Honey Lamb Chops with Smashed New Potatoes



**Preparation time:** 5 mins

**Cooking time:** 15 mins

**Serves:** 4

## how to cook

- 1 Mix the mustard and honey and rub it all over the chops.
- 2 Boil the potatoes until tender, drain, cut up roughly, season, then add the oil, garlic and mint and mix.
- 3 Grill the chops for 3-4 minutes each side or until or cooked to your liking. Serve the lamb with the potatoes, topped with a spoonful of tzatziki, and sugar snaps or mangetout
- 4 The timings above are for medium-done chops. Thicker ones might take a little longer to cook. Take care not to overcook the meat it as will be dry and unappetising.

## what you need

- 8 John Penny lamb chops
- 3tbsp Dijon mustard
- 2tbsp runny honey
- 500g new potatoes
- 1tbsp extra virgin olive oil
- 1 garlic clove, crushed
- 1tbsp chopped mint
- 200g pack tzatziki
- sugar snaps or mangetout, to serve

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