

Less than 45 minutes

Serves 4

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Ingredients:

- 4 sprigs each rosemary and thyme, chopped
- Grated peel of ½ lemon
- ½ tsp (3ml) salt
- ½ tsp (3ml) crushed coriander seeds
- 8 lamb rib chops
- PnP braai basting sauce
- Lemon wedges, fresh rosemary and thyme, for serving

Method

1. Combine herbs, lemon zest, salt and coriander seeds.
2. Rub mixture on lamb rib chops.
3. Marinate for 10-15 minutes.
4. Baste chops with basting sauce and braai over medium coals to your liking.
5. Serve with lemon wedges, and garnish with fresh rosemary and thyme.

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