

More than 1 hour

Serves 6

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Ingredients:

- 1 rack of lamb (8 chops)
- 2 Tbsp (30ml) olive oil
- Salt and milled pepper
- ⅓ cup (80g) butter
- 3 Tbsp (45ml) coriander
- 3 Tbsp (45ml) parsley
- Grated peel of 1 lemon
- 1 garlic clove, minced
- 1 chilli, finely chopped
- 1 tray (600g) PnP ready-to-roast vegetable mix
- 1 can (400g) chickpeas, drained and rinsed
- Butter, for serving

Method

1. Preheat oven to 200°C.
2. Brush rack of lamb with olive oil, season, and sear in a hot pan.
3. Stir butter, coriander, parsley, lemon peel, garlic and chilli together.
4. Smear flavoured butter over lamb.
5. Place vegetables and chickpeas in a roasting pan, season, and roast for 25 minutes.
6. Place lamb on vegetables and roast for 25-30 minutes for medium doneness (or a bit longer, if preferred).
7. Remove from oven and rest meat for 10 minutes.
8. Slice and serve with vegetables and butter drippings.

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