

Pine Nut & Honey Crumbed Lamb Cutlets



Serves 4 Prep 20 mins

Cooking 15 mins

Easy

Ingredients

60g butter
1 tbsp honey
50g pine nuts
1 tbsp thyme leaves
sea salt & ground black pepper
140g fresh breadcrumbs
8 -12 x 75g lamb cutlets, trimmed
lemon wedges, to serve

1. Preheat oven to 200C/ 180C fan/ Gas 6. Melt the butter and honey in a saucepan over low heat. Add the pine nuts, thyme, salt & pepper and stir to combine. Place the breadcrumbs in a bowl, add the butter mixture and toss to combine.
2. Place the lamb on a baking tray lined with non-stick baking paper and top with the breadcrumb mixture. Roast for 12- 15 minutes or until the lamb is cooked to your liking and the crumbs are golden. Serve with lemon wedges and a simple tomato, basil and red onion salad.