

CUBAN SPICED LAMB

A zesty way to spice up your lamb!

EASY	10 MINS	10 MINS	4

Ingredients

- 4 Lamb Loin Chops
- 1 tsp dried Oregano
- ½ tsp Chilli Flakes
- 1 tsp ground Cumin
- 1 Lime

Instructions

1. Combine dry rub ingredients in a small bowl with the finely grated zest of the lime.
2. Sprinkle both sides of the lamb with the remaining dry rub.
3. Preheat a BBQ or chargrill pan to medium hot, drizzle lamb with a little olive oil and season to taste with salt and cracked black pepper. Cook lamb for 2-3 minutes per side or until cooked to your liking.