

Your Saturday night in...

If you're staying in on Saturday evening, why not try our recipe.....

A one pan supper only requiring quick assembly - let the oven do the work!

Prep: 10mins

Cook: 30 mins

Serves: 4



Rosemary roast chops & potatoes

Ingredients

13 tbsp olive oil

8 lamb chops

1kg potatoes, chopped into small chunks

4 rosemary sprigs

4 garlic cloves, left whole

250g cherry tomatoes

1 tbsp balsamic vinegar

Method

- 1 Turn the oven to fan 200C/ conventional 220C/gas 7. Heat half the oil in a flameproof roasting tin or ovenproof sauté pan. Brown the lamb for 2 minutes on each side, then lift out of the pan and set aside. Add the rest of the oil to the pan, add the potatoes, then fry for 4-5 minutes, until starting to brown. Add the rosemary and garlic, then return the lamb to the pan, too.
- 2 Roast in the oven for 20 minutes, then scatter over the tomatoes and drizzle with the balsamic vinegar. Place back in the oven for 5 minutes, until the tomatoes just begin to split. Remove from the oven and serve straight from the dish.

