Lamb Cutlets With Fire Roasted Capsicums



Ingredients

12 lamb cutlets, trimmed
Salt and freshly ground black pepper
1/2 bunch fresh parsley
1/2 bunch fresh mint
1/2 bunch fresh chives
1 clove garlic
1/2 cup olive oil
1 tbsp red wine vinegar
1 tsp sugar
6 long red or Bullhorn capsicums

Directions

Step 1 – Season the lamb cutlets with salt and pepper and allow to come to room temperature.
Step 2 – Prepare the dressing by adding the parsley, mint, chives and garlic to a food processor and blitz until finely chopped. Add the olive oil, red wine vinegar and sugar and pulse until well combined. Set aside.
Step 3 – Heat your barbecue to high heat (220 - 250°C) ensuring the grills are clean. Once hot, add the lamb cutlets and peppers to the grill. After two minutes, turn the lamb cutlets over and cook for another 2 - 3 minutes. Turn the peppers regularly to char all over.
Step 4 – Remove the lamb and the peppers from the BBQ and set aside, covered tightly with foil, and allow to rest for at least 10 minutes.
Step 5 – Serve the lamb cutlets with the peppers, drizzled liberally with the dressing.