



Tandoori with Lamb Chops

Using Tandoori Riced Cauliflower



Makes:
8 servings



Total Cook Time:
30 min

Ingredients:

- 1 4lb bag of Blount's Tandoori Riced Cauliflower (Item#24532)
- **5oz** Neutral oil
- **8** Lamb chops, dried and salted
- **4 oz** Extra virgin olive oil
- **2 bunches** Mint, rough chopped
- **2 bunches** Cilantro, rough chopped
- **1 cup** Roasted and salted almonds, chopped
- **1 cup** Dried cherries, chopped
- **1 cup** Feta, crumbled and dried

Cooking Instructions:

1. Preheat oven to 400°F. Preheat a large pot of boiling water.
2. Place the bag of Tandoori Riced Cauliflower into the pot of boiling water for 15-20 Minutes.
3. Place a large sauté pan over high heat.
4. Pour 3oz of oil into the sauté pan, allow 2 minutes for the oil to heat.
5. Place the lamb chops in the sauté pan and brown heavily on both sides before placing in the oven at 400°F
6. Using a large mixing bowl, combine the mint, cilantro, almonds, cherries and feta.
7. Season contents of the mixing bowl with olive oil, a pinch of salt and cracked black pepper.
8. Once the lamb chops have reached an internal temperature of 145°F, remove from the oven. let rest.
9. Once the bag of Tandoori Riced Cauliflower is hot, remove from the water and pour into a large serving dish.
10. Place the cooked and rested lamb chops on top of the riced cauliflower and dress with the contents of the mixing bowl, be sure to toss the missing bowl items with tongs to fully incorporate the seasoning

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