

Kipfler potato salad with garlic lamb cutlets



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Preparation about 20 minutes

Cooking about 25 minutes

Serves 6

1kg even-sized Kipfler potatoes, scrubbed and thickly sliced

1 tsp finely grated lemon zest

100g large pitted green olives, chopped

1 stem celery (leaves attached), thinly sliced

1/3 cup flat leaf parsley leaves, roughly chopped

2 green onions (shallots), thinly sliced diagonally

75g piece parmesan cheese, shaved

100ml extra virgin olive oil

2 tbs lemon juice

Salt and ground black pepper

2 tbs olive oil

2 garlic cloves, finely chopped

12 trim lamb cutlets

Lemon wedges, to serve



Kipfler potatoes

- A good reliable source of vitamin C, the vitamin that helps protect the body against infection.
- The skin of potatoes helps retain vitamins during cooking and also has higher levels of some antioxidants, which may help protect us against some of the damaging effects of ageing.

1. Cook potatoes in a large saucepan of boiling water over medium-high heat for 12–15 minutes (depending on size) until tender. Drain and rinse potatoes in cold water. Place in a large bowl. Add lemon zest, olives, celery, parsley, green onions and parmesan.
2. Whisk extra virgin olive oil and lemon juice together in a bowl. Season with salt and pepper to taste. Drizzle dressing over potato salad. Gently toss to combine.
3. Preheat a barbecue or char-grill over medium-high heat. Combine olive oil, garlic and salt and pepper in a small bowl. Brush lamb on both sides with mixture. Barbecue or char-grill lamb for 3 minutes on each side (for medium) or until cooked to your liking. Transfer to a plate, cover with foil and rest for 5 minutes. Serve lamb cutlets with potato salad and lemon wedges.

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