



*Matt Moran*



Western Sydney Parklands

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## BARBECUED LAMB CUTLETS WITH CHIMICHURRI

**Prep** 15 mins  
**Cook** 3 mins  
**Serves** 4

### INGREDIENTS

1 x full lamb rack  
80mls vegetable oil  
(approx.  $\frac{1}{3}$  cup)  
salt and pepper  
to season

### Chimichurri

$\frac{1}{4}$  bunch coriander, picked leaves  
 $\frac{1}{2}$  bunch basil, picked leaves  
 $\frac{1}{2}$  bunch flat-leaf parsley, picked leaves  
1 tsp cumin  
1 x long red chilli, finely sliced  
1 clove garlic, peeled and finely chopped  
1 golden shallot, peeled  
300mls olive oil ( $\frac{1}{4}$  cups)  
3 tsp red wine vinegar

### METHOD

To make the chimichurri, place the picked herbs, cumin, garlic and shallot into a food processor and blend until combined. Place the mix into a bowl and add the vinegar. Season to taste, then add the sliced red chilli.

To prepare the lamb rack, trim any excess fat and sinew from the meat then cut into individual cutlets. Season with salt and pepper and place on the hot barbecue. Cook for 2 to 3 minutes on each side then remove from the grill and let rest.

Serve the lamb on a platter with the chimichurri drizzled over the top.

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