

Baharat Lamb Chop



Serve 4

Ingredients

12 lamb chops
1 tablespoon of garlic paste
1 tablespoon of ginger paste
2 teaspoon of salt
2 tablespoon of olive oil
5 teaspoon of **Le' Spice Baharat Spice Mix**
1 juice of lemon

Method

Marinate the lamb chops with salt, olive oil, garlic – ginger paste, **Le' Spice Baharat Spice Mix**, and the lemon juice least 3 hours or overnight.

Preheat the grill

Cook the lamb chops 3 minutes on each side.

Serve with tabouli and Lebanese bread