

## Le' Spice Lebanese 7 Spices Mix Recipe:

### Lebanese Spiced Lamb Chops



Serve 4

#### **Ingredients**

12 lamb chops

2 tablespoon of salt

1 tablespoon garlic paste

1 juice of lemon

2 tablespoons of Hot Paprika

2 Tablespoons of **Le' Spice Lebanese 7 Spices Mix**

1.5 cups of waters

#### **Method**

Preheat the oven at 180 degree Celsius.

Put the lamb chops in large baking dish.

Combine 1 tablespoon of salt, garlic and lemon juice and pour over the lamb.

Combine the remaining salt with paprika and **Le' Spice Lebanese 7 Spices Mix** to make a rub. Rub both sides for the lamb chops with this spice rub.

Place back in the baking dish and add the water gently on the side of the dish.

Cover the baking dish with foil and make sure that the foil is sealing the dish well to keep the lamb moist, tender and juicy.

Cook the lamb in the oven at 180 degree Celsius 1.5 hours.

Serve with couscous or rice along with sautéed baby spinach.

