

Colourful Summer Salad with Lamb Chops

Total time **35 mins** 10 mins preparation time 25 mins cooking time

INGREDIENTS

4 portion(s)

12	lamb chops
8 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
2 tbsp	rapeseed oil A few thyme leaves Freshly ground pepper of yogurt
150 g	of yogurt
1.5 tsp	honey mustard
1.5 tsp	maple syrup
4	little gem lettuce hearts
1 bunch	of radishes, trimmed
2	nectarines
100 g	sugar snap peas
2	avocados
2.5 tsp	lime juice
200 g	focaccia

PREPARATION

Step 1

For the marinade, mix 4 tablespoons of Ponzu with oil and thyme and season with pepper. Mix the lamb chops with the marinade and chill for a short time while you prepare the rest of the recipe.

Step 2

Mix the remaining Ponzu, yoghurt, honey mustard and maple syrup for the dressing and season with pepper. Quarter the little gem lettuces and radishes. Cut the nectarines into wedges. Halve the avocados, remove the stone and cut the flesh into slices and immediately drizzle with lime juice so that it does not turn brown.

Step 3

Warm the focaccia briefly in the oven or in oil in a pan and break it into pieces. Arrange the little gem, radishes, nectarines, sugar snap peas and avocados on plates and drizzle with the dressing. Fry lamb chops in a non-stick pan on both sides for approx. 5-8 minutes, place on the salad and serve with focaccia.