



Lamb Chops with Honey Sauce

Ingredients

- 1 Sachet MAGGI Powder Chicken Bouillon
- 1 kilogram Lamb Chops
- 2 Cloves Garlic, finely chopped
- 1 tbsp Cornstarch
- 1 cup Water
- 2 tbsp Olive oil
- 2 tbsp Butter
- 2 tbsp Honey
- 1 tbsp White vinegar
- 300 g Spinach chopped leaves

Instruction

1. In a deep bowl, rub the chops with 1/2 pack of MAGGI® Powder Chicken Bouillon
2. Heat the oil in a deep pan and fry the chops from both sides until golden brown. Remove the chops and keep aside.
3. In the same pan, heat the butter and sauté the garlic. Add the remaining MAGGI Powder Chicken Bouillon, honey & vinegar.
4. Dissolve the cornstarch in water and add it to the sauce. Mix until obtaining a thick sauce. Let the chops be well coated with the sauce and let it simmer on low heat for 8 minutes.
5. Served with freshly chopped spinach leaves.

Nutrition

Carbohydrates	10.67 g
Energy	279.73 kcal
Fats	11.5 g
Protein	34.84 g

25 Minutes

6 Servings