



## Lamb Chop Mandi

### Ingredients

- 1 tbsp Vegetable oil
- 1 kilogram Lamb Chops
- 1 Jar Maggi® Mandi Mix
- 2 large Onion, finely chopped
- 3 Mediums Eggs, boiled
- 4 cups water
- 2 cups Basmati rice
- 2 tbsp Fresh parsley, chopped

### Instruction

1. Marinate the lamb chops with two tablespoons of Maggi® Mandi Mix. Roast them in a preheated oven at 180°C for 30 minutes or until they are tender and golden."
2. Meanwhile, heat 1 tablespoon of vegetable oil in a nonstick pot. Sauté the chopped onions until golden. Set aside half of the onion for garnish. Add Maggi® Mandi Mix to the pot, pour 4 cups of hot water, and stir until dissolved.
3. Add 2 cups of Basmati rice, gently stir, and top it with boiled eggs. Cover and simmer until tender for 25 minutes.
4. In a serving dish, arrange the rice topped with the lamb chops and boiled eggs. Garnish with fresh parsley and the sautéed onions set aside earlier.

### Nutrition

Carbohydrates	64.77 g
Energy	535.52 kcal
Fats	11.02 g
Protein	41.42 g

🕒 45 Minutes

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