

Grilled Lamb chops with Thyme & Crushed Jersey Royal Potatoes

Serves 4

4 lamb chump chops
125ml red wine
3 sprigs thyme, finely chopped
200g Jersey Royal potatoes, boiled until tender, drained, plunged into cold water and drained
60ml olive oil.
Juice of 1 lemon
250g baby broad beans, shelled
35g unsalted butter. Handful of chopped chives
Freshly ground salt and pepper

Place the chops in a shallow dish. Mix together the wine, 2 tbsp olive oil and thyme. Pour the mixture over the lamb chops, cover and leave to marinate for up to 1 hour. Preheat a grill to medium. Remove the chops from the marinade and season with salt and freshly ground black pepper. Grill for 3-5 minutes each side, depending on thickness, basting occasionally with the marinade. Remove from grill and keep warm. Meanwhile, prepare the crushed potatoes. Heat 10g butter and olive oil in a frying pan. Lightly crush the potatoes with a fork and add them to the pan. Add in $\frac{1}{2}$ the lemon juice, chopped chives and fry until warmed through. Season to taste. Bring a pan of water to the boil, add the beans and cook for 3-4 minutes until just cooked and drain. Return the beans to the pot and stir in the remaining butter. Season with salt, pepper and a dash of lemon juice. Serve and enjoy!

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