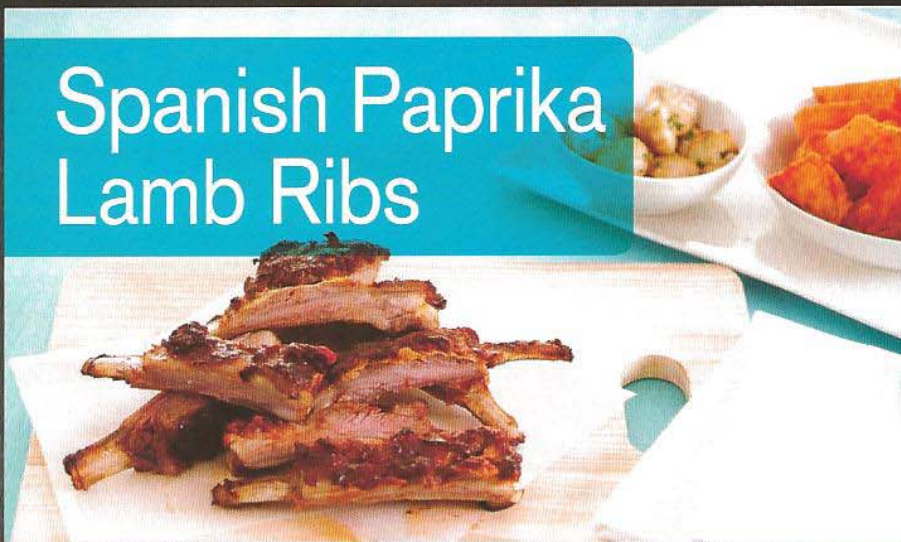


Spanish Paprika Lamb Ribs



These Spanish style lamb ribs will have your guests dancing with delight!

Serves: 4 **Cooking time: 10 minutes**

From the butcher:

1.2kg Spanish Paprika Lamb Ribs (4 x 8 rib)

Cooking Instructions:

- 1 Preheat BBQ to moderately high heat.
- 2 Cook lamb ribs for 5 minutes on each side, until well browned and cooked through. Remove to warm plate. Cover loosely with foil and rest for 10 minutes before serving.

Recipe Tip: wrap bones in foil before cooking to prevent from burning on BBQ.

Serving Suggestion:

- Serve with roasted sweet potato and mushrooms.



Spanish Paprika Lamb Ribs

FULL RECIPE

These Spanish style lamb ribs will have your guests dancing with delight!

Serves: 4

Preparation time: 15 minutes

Cooking time: 10 minutes

Ingredients:

- 1.2kg lamb party ribs (4 x 8 rib), frenched
- ½ cup tomato sauce
- 1 tablespoon olive oil
- 2 teaspoons dried oregano leaves
- 2 teaspoons chopped red chilli
- 2 teaspoons smoked paprika



Method:

- 1 Score meaty side of lamb ribs.
- 2 Combine tomato sauce, oil, oregano, chilli and paprika. Spread over scored side of ribs.
- 3 Cover and refrigerate for at least 1 hour.
- 4 Preheat BBQ to moderately high heat.
- 5 Cook lamb ribs for 5 minutes on each side, until well browned and cooked through.
- 6 Remove to warm plate. Cover loosely with foil and rest for 10 minutes before serving.

Recipe Tip: wrap bones in foil before cooking to prevent from burning on BBQ.

Serving Suggestion:

- Serve with roasted sweet potato and mushrooms.

We love our Lamb

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