

## Sun-dried Tomato Pesto Dukkah Crumbed Lamb Cutlets

Serves: 1  
Prep time: 5 Minutes  
Cooking time: 10 Minutes

### Ingredients:

- 3 lamb cutlets
- 3 tablespoons sun-dried tomato pesto
- 4-5 tablespoons Coconut and Pistachio Dukkah
- 2 tablespoon oil
- Salad of choice



Sweet Lamb cutlets, Y U M M Y  
Spoil yourself with these tasty  
delights. Simple to make,  
yummy to eat. **Enjoy!**

### Method:

- Trim fat from cutlets
- Brush each side of the cutlets with sun-dried tomato pesto
- Press the Coconut and Pistachio Dukkah onto each side of the cutlets
- Heat the oil in a frying pan over medium-high heat,
- Add cutlets and cook for 3-5 minutes on each side, or until cooked through
- Arrange the salad and cutlets on a serving plate
- **Serve and Enjoy!**