

## **Marinated Chevon Cutlets with Coconut, Coriander & Mint Sambal**

### **Ingredients**

**6 chevon cutlets (from the rack)**

### **Marinade**

**Juice of 3 limes**

**1/2 tsp paprika**

**3 tbsp olive oil**

**3 tbsp chopped mint**

**2 tbsp olive oil for cooking**

### **Method**

**Combine the marinade ingredients together and place the chevon cutlets in the marinade for 3 hours. When ready to cook, heat the oil in a frying pan and brown on both sides until cooked. Serve with the coconut, coriander & mint sambal and potato wedges.**

### **Coconut, Coriander and Mint Sambal**

**60g coriander leaves**

**30g mint leaves**

**4 garlic cloves, peeled**

**1 1/2 tsp ground cumin**

**1tspn sugar**

**1tspn salt**

**3 tbsp lemon juice**

**3-4 fresh green mild chillies, chopped**

**100ml coconut cream**

**30g shredded coconut**

**Blend all ingredients to a paste adding lemon juice in small quantities.**

**Serves 6**

