

## Anna Haugh's 'Dads favourite Chops' Recipe

For 4 people

12 lamb chops  
1 sprig fresh Rosemary  
Olive oil

800g baby potatoes +50g butter and chopped chives

4 tomatoes  
1 cucumber  
½ small red onion  
1 green pepper  
1 tsp dried oregano  
1 block feta  
50ml red wine vinegar  
100ml extra virgin olive oil  
1tsp sugar  
Pinch of salt

Marinate chops in roast Mary and olive oil for 20 mins. Season with salt and grill 2 minutes each side under a grill and rest for 2 minutes to be pink if you like your meat less pink double the cooking time.

Boil spuds and dress in butter and chopped chives lovely served hot or a room temperature.

Chop veg for salad, make the dressing and mix together