

Thai Green Curry Lamb Cutlets

Ingredients

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| 1 tbsp. Thai green curry paste | 1 tbsp. fresh, chopped cilantro |
| 3 tbsp. coconut cream | 12 lamb cutlets |

Instructions

1. Trim excess fat and gristle from the lamb.
2. Combine curry paste, coconut cream, and cilantro.
3. Spoon generously over the cutlets and allow to marinate for 20 minutes.
4. Preheat grill pan to medium high heat.
5. Place cutlets on grill and cook for 3 minutes each side, or to your preference.