



Main Street, Wicklow Town. Tel: 0404-69719
www.cullensbutchers.com

LAMB CHOPS WITH BREADCRUMBS

Ingredients:

Cup Breadcrumbs
Half cup Grated Parmesan Cheese
Salt & Pepper
Cullens Loin Lamb Chops
Beaten Egg
1 tsp Olive Oil

Preparation:

Combine breadcrumbs, parmesan, salt & pepper in a bowl.
Put the beaten egg in a bowl.
Dip the loin chops in the beaten egg and
press into the breadcrumb mixture.
Heat the olive oil in a pan.
Cook the breaded lamb chops in the pan until your liking.
Serve with a salad.

Tip: if you have some time to prepare these in advance
put the breaded lamb chops in the fridge for a while.
This will ensure the bread mixture sticks.