



### Ingredients:

- 16 baby lamb chops
- 1 green lettuce
- 4 tablespoons honey
- 1 lemon
- flour (batter)
- vinegar
- extra virgin olive oil
- salt
- black pepper

### Preparation:

To make the mash, put in a bowl the honey, 4 tablespoons oil and lemon juice. Mix well.

Spread the base of a tray suitable for the oven with the mash. Salt and pepper the lamb chops and place in pan. Pour over the rest of the preparation and marinate for 15-20 minutes. Flip them once in a while.

Drain well, reserving chops marinated in a bowl. Pass the pork chops in flour and fry in a pan with oil. Remove them to a source with a paper towel to remove excess oil. Reserve the drippings in the skillet.

Add the marinated juice and simmer over low heat. Serves 4 lamb chops on a plate, above and accompanying salsa with lettuce dressed with oil, vinegar and salt.