



NYAMA CHOMA CHOPS & GREEN BEANS

INGREDIENTS

- 8 lamb chops
- 400g green beans, trimmed
- 1/3 cup olive oil
- 2 garlic cloves, finely chopped
- 1 tsp salt
- 1 tsp black pepper
- 2 tbsp Nyama Choma BBQ Spice
- Nyama Choma BBQ Sauce, for serving

METHOD:

- In a medium bowl, whisk oil, garlic, Nyama Choma BBQ Spice and black pepper.
 - Coat the lamb chops with the mixture. Set aside.
 - Toss green beans in the remaining oil and spice mixture and wrap in foil.
 - Place both the chops and green beans on the braai to cook as desired.
- Serve with Nyama Choma BBQ Sauce.

