



Mutton Chops

Brand: Premier

Range: Mutton

Category: Super Starters

Mutton Chops is one of the most loved non-veg starters. Chops have tender meat, which when prepared with spices in the oven gives out the best flavours. It requires double marination to make sure the dish brings out the best of spices and the meat.

Ingredients:

First Marinade

- 1.5 kg Premier Mutton Delicate Chops
- 1 Tsp Coriander Powder
- 1 Tsp Red Chilli Powder
- 1 Tsp Salt
- 1/3 Tsp Turmeric Powder
- 1.5 Tbsp Ginger Garlic Paste
- 1/2 Tbsp Lemon Juice
- 1/3 Tsp White Vinegar

Second Marinade

- 2 Onion Medium Size
- 1.5 Tbsp Yogurt
- 1.5 Tbsp Dried Mint Leaves
- 1/3 Tsp Garam Masala Powder,
- Oil for Brushing

Cooking Instructions:

Step 1: Wash the chops and keep them in a colander so that all the water drains out.

Step 2: Now in a mixing bowl, add coriander powder, red chilli powder, salt, turmeric powder, ginger garlic paste, lemon juice, and vinegar and mix thoroughly.

Step 3: Now put the mutton chops in the bowl and cover them with this paste with the help of your hand. Let this marinate for an hour.



Step 4: Now slit the onion lengthwise and deep fry them in hot oil. Once the onion is brown, take them out on a kitchen towel and let this cool.

Step 5: Add dried mint leaves, yogurt, and garam masala to the mutton chops. Also, crush the fried onions with the help of your hand and add it as well.

Step 6: Mix this properly so that the mutton chops are evenly coated with the marinade. Cover the bowl with cling film and keep it in the fridge for at least 8 hours or overnight.

Step 7: Now preheat the oven for 10 minutes at 180 degrees. Place the mutton chops in a baking tray and brush them with little oil. Keep the tray in the oven for 30 minutes. After the first 15 minutes, turn them and again brush them with little oil so that they can cook from both sides.

Step 8: Alternatively, you can cook them on a Nonstick Tawa / Pan. For that keep the Tawa on medium heat and put little oil and then place the chops. Cook them till they are soft and succulent while regularly turning them in between.

Step 9: Serve it hot with lemon wedges and sliced onion.

*Thaw PREMIER® Mutton Chops in the refrigerator before use for 4 hrs.