## RecipesCh@ se

## Grilled Blade Chops over Greek Salad

Yield: 2 min Total Time: 45 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/greek-lamb-shish-kebab-recipe">https://www.recipeschoose.com/recipes/greek-lamb-shish-kebab-recipe</a>

## **Ingredients:**

- 1 tomato large, ripe
- 1 hothouse cucumber peeled
- 1 tablespoon capers rinsed if salt packed
- 1/2 red onion
- 1 green pepper or red. or yellow.
- 1/2 cup feta
- 1 pinch dried oregano
- 4 grape leaves stuffed
- 1 dash kosher salt
- 1 dash ground black pepper finely
- 1 extra virgin olive oil
- 1 red wine vinegar
- 1/2 cup Kalamata olives
- 2 lamb blade chops
- 1 dash dried oregano
- 1 dash ground coriander
- 1 dash kosher salt
- 1 dash coarsely ground black pepper . more like sand than like powder.

## **Nutrition:**

Calories: 260 calories
Carbohydrate: 18 grams
Cholesterol: 35 milligrams

4. Fat: 18 grams5. Fiber: 5 grams6. Protein: 9 grams7. SaturatedFat: 7 grams

8. Sodium: 1150 milligrams

9. Sugar: 9 grams

Thank you for visiting our website. Hope you enjoy Grilled Blade Chops over Greek Salad above. You can see more 19 greek lamb shish kebab recipe Savor the mouthwatering goodness! to get more great cooking ideas.