

Plating Guide - Double Bone Ras el Hanout Lamb Chops

with moroccan minted apricot couscous, steamed squash coins, toasted pistachios and harissa yogurt

Heat at 275F / 135C for 20 minutes

- Double Bone Ras el Hanout Lamb Chops
- Minted Apricot Moroccan Couscous
- Yellow Squash Coins



Garnish Kit (keep cold):



- Toasted Pistachios
- Harissa Yogurt
- Herb Garnish

Plating Steps

1. Heat aluminum tin in preheated 275F oven for 20 minutes with the lid on until food has reached an appropriate temperature.
2. Upend couscous to form a small pile off center of the plate.
3. Intertwine lamb bones and place next to couscous.
4. Place squash coins in a random pattern on the remaining space and intersperse with dots of harissa yogurt.
5. Place toasted pistachios around coins.
6. Garnish with herbs before serving.

