## ORIENTAL-STYLE GRILLED LAMB RIBS

**Serves 2**  
**5 minutes**  
**1 Mibrasa casserole dish**

### INGREDIENTS
- 6 lamb ribs
- 1 white onion
- ½ green pepper
- ½ sweet red pepper
- ½ yellow pepper
- 1 tbsp. Ras el hanout
- 1 lemon
- Olive oil
- Salt & pepper

### METHOD
- Squeeze a lemon and mix the juice with Ras el hanout. Pour the mixture over the lamb ribs and marinate for 15 minutes. Cut onion into strips and peppers to fine julienne.
- Place the ribs in a large Mibrasa casserole dish, add the vegetables, a drizzle of olive oil and season. Place the casserole dish in the Mibrasa oven and cook for 4 minutes.
- Remove from the oven, take out the vegetables and set aside for serving later. Flip the ribs over and seal the other side using the residual heat of the casserole dish.
- Plate the ribs with the vegetables to the side and sprinkle over Maldon salt.