
Grilled Rack of Lamb Chops with Mint Chimichurri

Total time: 45 min Yield: 4-5 servings

Ingredients

12 pieces rack of lamb chops (about 1 1/2 to 2 lbs. total)
salt and pepper
1 bunch fresh mint (leaves picked)
1 bunch flat-leaf parsley (leaves picked)
6 Tbsp extra virgin olive oil
2 tsp shallots (minced)
1/2 tsp crushed red pepper
3 clove garlic
1/4 tsp kosher salt
1/4 tsp fresh ground black pepper

Prep Time: 35 min Cooking Time: 10 min Total Time: 45 min

Instructions

In a food processor or blender combine mint, parsley, vinegar, olive oil, shallots, red pepper, garlic, salt and pepper and rough chop them together.

Preheat grill to high heat. Sprinkle the lamb chops on both sides with salt and black pepper. Place the lamb chops onto the grill until they reach your desired doneness. Let chops rest for 5 minutes before serving.

Serve with chimichurri sauce and your favorite side dishes.

Recipe brought to you by:

Chef Ryan Covert